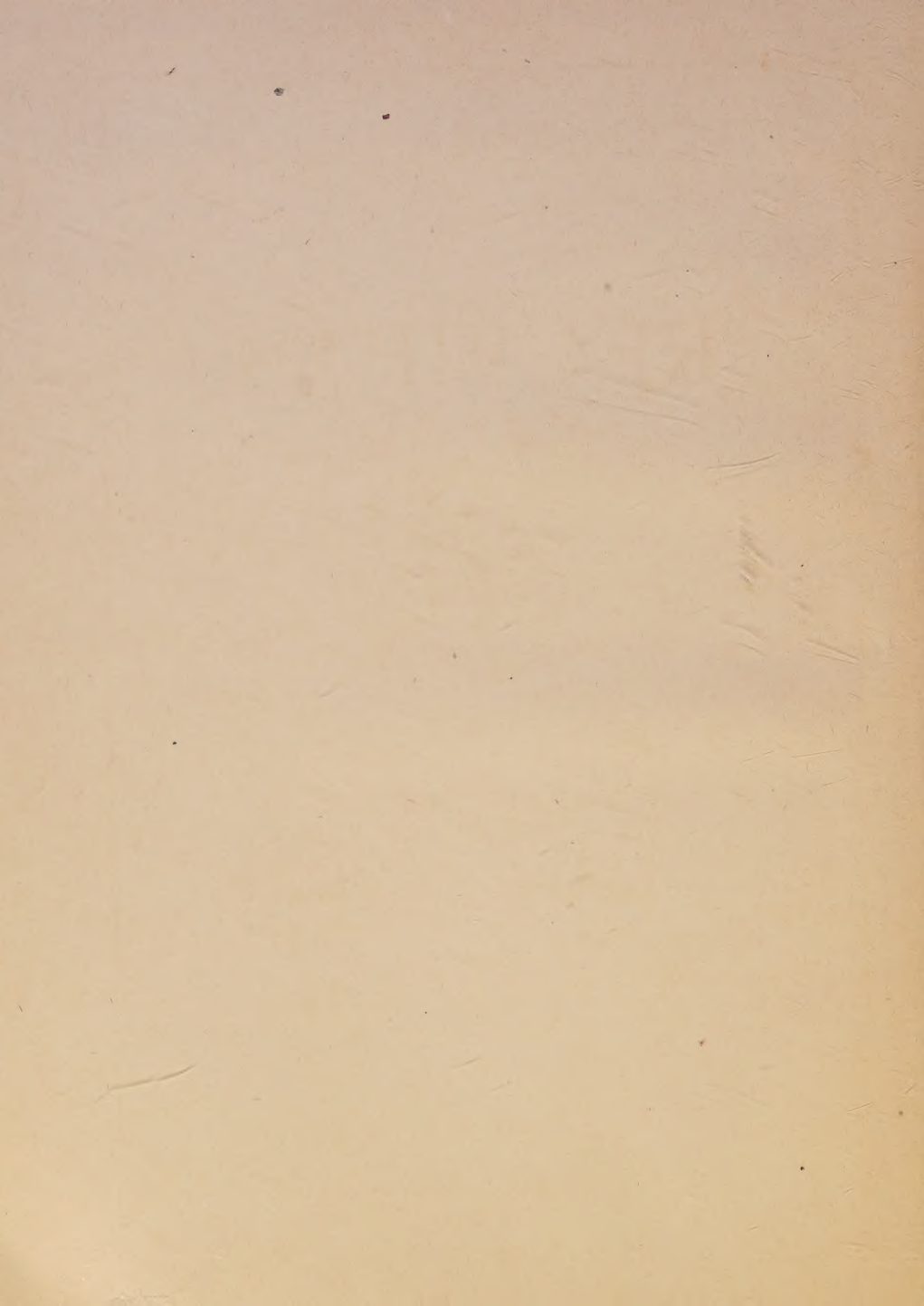






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RECEIPTS



COMPILED BY THE LADIES'
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CHRISTIAN CHURCH
CARROLLTON, MISSOURI

REVISED EDITION
1912

DEDICATED
TO THE MEMORY OF
ELIZA W. TURPIN, LIDA TULL and LAURA
AUSTIN WILLIAMS,

whose lives were devoted to the church
and its interests.

Introductory

THE tendency of the age is toward the practical. In the compilation of this book it has been specially our aim to give recipes for daily use, as well as more dainty ones. Good living is not always in using expensive ingredients, but is found as well in the proper preparation and serving of simpler food. We claim no originality for our work. The name following the recipe will be sufficient voucher for its excellence. The recipes here offered have been used by the best housekeepers in our community.

A Recipe for a Day

"Take a little dash of cold water,
And a little leaven of prayer,
And a little bit of morning gold
Dissolved in the morning air.

"And to your meal some merriment
And a thought for kith and kin,
And then as your prime ingredient
A plenty of work thrown in.

"But spice it all with the essence of love,
And a little whiff of play;
Let a wise old book and a glance above
Complete the well worn day."

SOUPS

Cream Tomato—One can of tomatoes (or eight fresh ones). Strain. Place one quart sweet milk, one tablespoonful of butter, salt and pepper, on range. When it just comes to a boil, add the tomatoes into which you have dissolved one-half teaspoonful soda. Add a few crumbled crackers.
—*Miss Cora Ray.*

Tomato—To one pint tomatoes canned, or four large raw ones, cut up fine, add one quart of boiling water and let them boil. Then add one teaspoon of soda, when it will foam; immediately add one pint of sweet milk, with salt, pepper and plenty of butter. When this boils add eight small crackers rolled fine, and serve.
—*Mrs. J. C. Cooper.*

Salsify—Cook a pint of salsify after scraping and cutting in small pieces. When well done, pour in a half gallon of fresh milk, and let come to a boil. Add butter, pepper and salt to taste. Usually have a bowl of whipped cream and serve a spoonful on each bowl of soup.
—*Mrs. Leona B. Gordon.*

Cream of Celery—Chop fine one large head of celery. Boil one hour (or until tender) in one quart of water. Add this to three pints of new milk, which has previously reached the boiling point. Mix three tablespoonfuls of flour into three tablespoonfuls of butter. Add to soup and boil until the consistency of cream. Salt to taste. Serve hot with toasted croutons.
—*Mrs. P. H. Rea.*

Irish Potato—Peel and boil eight medium sized potatoes. Press through a colander. Take one-half gallon of rich, new milk and add a lump of butter. Season with salt and pepper. Serve hot.
—*Mrs. Norma Harper.*

Noodle—Put a piece of beef on as early as 8 o'clock. Boil one-half hour, then put in all kinds of vegetables and a piece of ginger. When almost dinner time strain, put back in kettle. Have noodles ready and when it comes to a boil drop in and let cook five minutes. Serve hot.
—*Mrs. Mary Crouch.*

Chicken—To make one-half gallon of soup, take neck, shoulders, wings and first joints of one chicken. Season with salt and pepper. Cook until quite done. Put into this one and one-half pints rich morning's milk, one tablespoon of cold butter. Cook awhile. Roll crackers and thicken to suit taste.
—*Mrs. Jane Lewis.*

Vegetable—Soup bone (10 cent size) put in kettle with one gallon of water and allowed to cook two hours before serving. Add as much water as necessary to make the required amount. After cooking one hour add two tablespoons of rice, one small onion cut fine, three sticks of macaroni broken in pieces one inch long, one large Irish potato cut in dice shape, one pod of pepper and salt to taste. One-half hour before serving add one can of tomatoes that have been pressed through a sieve, with one grated potato to thicken a little. Serve hot.

—Mrs. Minnie H. Clinkscales.

Consomme, Chicken a la Reine—Cut up an old hen as for frying. Cover with three quarts of water, add a stalk of celery, let it come to a boil and skim carefully. When chicken is tender so it is ready to fall off the bones, strain broth off, add one cup of rice which has been boiled separately, season to taste and add a little chopped parsley. Let it boil up for a few minutes, then serve.

—Mrs. A. Levy.

Oyster—Two quarts of oysters, one quart of milk, two tablespoonfuls of butter, one teacupful of hot water; pepper, salt. Strain all the liquor from the oysters, add the water and heat. When near the boil add the seasoning, then the oysters. Cook about five minutes from the time they begin to simmer until they "ruffle." Stir in the butter. Cook one minute and pour into the tureen. Stir in the boiling milk and send to the table.

—Mrs. Virgil Conkling.

Clam Chowder—Twenty-five clams chopped fine. Put over the fire the liquid that was drained from them and a cup of water. Add the chopped clams and boil half an hour; then season to taste with pepper and salt and a piece of butter as large as an egg. Boil up again and add one quart of milk boiling hot; stir in a tablespoon of flour made to a cream with a little cold milk, or two crackers rolled fine. Put a little mace and lemon juice in the seasoning.

—Mrs. Anna M. Wilcoxson.

Chicken—Two young chickens or one full grown to a gallon of water, put on in cold water and let it boil until reduced to one-half gallon. When chicken is cooked to shreds crack the bones and strain through a coarse cloth. Season with salt and pepper and thicken slightly with a little flour moistened in cold water. This is nice for invalids.

—An old recipe.

Cream of Corn—One-half can corn, one and one-half pint milk, one tablespoon flour, one tablespoon chopped onion, one teaspoon salt, one-fourth teaspoon pepper, one and one-half tablespoon but-

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ter. Put the milk into a double boiler to heat. Mash the corn and add the milk and let cook twenty minutes. Press through a strainer. Cook onion in butter in sauce pan, add flour, and part of milk and let thicken, add this to milk. Cook five minutes, strain, and serve at once. —*Mrs. Rorer.*

Cream of Corn—To one quart of milk add a can of corn, a small onion, salt and white pepper. Put in a double boiler and boil for forty minutes, strain through a colander and add a tablespoonful of sherry. Serve with toasted bread cut in the shape of dice. —*Mrs. P. H. Rea, Marshall.*

GOSSIP IN THE PANTRY.

By Ora Pollard Parkinson.

The Cabbage bowed her queenly head,
The Ham boiled through with rage,
The Salt ran down the cellar
For counsel with the Sage;
The old Potato winked his eye,
The Pepper sneezed a tear,
The Ginger burned up with disdain,
The Corn pricked up her ear,
The Steak, alone in sympathy,
Did smother back a scoff,
The Eggs were so much mortified
A dozen scrambled off.
The entire pantry neighborhood
Seemed to be all awry;
The naughty Cold Sliced Tongue had told
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OYSTERS AND FISH.

Fish Creamed in Ramekins—Two cups of cooked fish, two tablespoons of butter, one teaspoon of onion juice, one teaspoon of parsley chopped fine, two tablespoons of flour. When boiling add one cup of milk, one-half teaspoon of salt, a dash of cayenne, two tablespoons of sherry, one tablespoon of lemon juice. Cook and add the yolk of one egg and a cup of cream. Then add fish. Fill ramekin dishes with mixture; cover with browned crumbs and serve hot. —*Mrs. L. M. Fowler, 5056 Von Versen, St. Louis, Mo.*

Fried Oysters—Drain one quart of large oysters, roll in pounded crackers, beat light four eggs, and add to the eggs four tablespoons of cream. In a separate dish, put your rolled cracker seasoned with salt and pepper. Dip the oysters one by one first in cracker, then in egg, and again in cracker; place on a dish ready for cooking. (Fix everything before beginning to fry.) Have ready enough lard and butter in frying pan that your oysters will not touch bottom and hot enough to cook them quickly. Serve at once. —*Mrs. T. B. Goodson.*

Panned Oysters—Put twenty-five oysters in a colander, wash them by pouring on cold water, and let them drain for ten minutes. Put the frying pan over the fire, and when it is hissing hot throw in oysters and shake them until they boil. Then add a tablespoonful of butter, and salt and pepper to taste. Serve in a heated dish. This is fine. —*Mrs. Fanny R. Fleming.*

Oyster Pie—Make a rich pastry, and line a baking dish. Into this empty half the contents of a large can of cove oysters. Over this put seasoning of salt, pepper, some flour and plenty of butter; put on a layer of pastry, then the remainder of the oysters, seasoning as before. Over all put a cover of pastry, and then put into the oven and bake. When done, just before taking from oven, pour into the top crust a half cup of rich milk. Serve from the baking dish. —*Mrs. John Holliday.*

Oyster Cocktail—One-fourth pint fresh oysters (Olympia or other small oysters), two tablespoons of tomato catsup, two drops Tobasco sauce, one-fourth juice of a lemon. Pinch of salt. Serve cold. This will make one glass.

—*Mrs. W. H. Winfree, Colfax, Wash.*

Oyster Toast—One pint oysters, or one can cove oysters; six slices of bread toasted. Lay the toast slices separately on a platter. Take the liquor off the oysters, and with pint of milk heat to the

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boiling point. Mix one teaspoonful of butter with an even tablespoonful of flour; then stir into the scalding liquor, until smooth. Pour in the oysters and then leave a moment until they are hot. Season with salt and pepper and pour over the toast. Serve immediately. A breakfast relish.

—Mrs. C. N. Blackwell, Raton, N. M.

Oyster Short Cake—One pint of flour, two teaspoons baking powder, one-fourth teaspoon salt, two tablespoonfuls of sugar, four tablespoonfuls of butter. Mix the dry ingredients and sift, rub in butter, and add enough milk to make a batter that will spread easily. Bake in hot oven in two tins.

DRESSING FOR SHORT CAKE—One pint oysters, one pint cream or milk (one heaping tablespoon of flour, one heaping tablespoon butter, if milk is used), salt and pepper to taste. Put cream and oyster liquor to heat, mix flour with a little of the cream and stir slowly into the hot cream. Let this cook well; add oysters; boil up once; add salt last.

—Sara A. Gohun (*Tested Recipes*), Geneseo, N. Y.

Oyster Patties (Puff paste)—One pound of flour, three-fourths pound of butter, one egg; yolk only, well beaten. Stir into one-half cup of ice water. Break one-half butter into flour; stir the well-beaten egg into half a cup of ice water. Work the flour into stiff dough, roll out thin. Scatter the remaining butter over the dough, fold and roll until the butter is all worked in. Roll thin, fold up and set on ice fifteen minutes. Work up half of dough at time, while the other remains on ice. Roll out very thin and cut large enough to put in patty pans and bake in moderate oven.

—Mrs. A. Levy.

Oyster Filling—Thirty oysters, one pint of milk, one tablespoon of butter, one tablespoon of flour, salt and pepper to taste. Rub butter and flour together in skillet; add milk, and boil thick. Then add oysters after you have cooked them till they "ruffle" in their own liquor and drained them. Let come to a boil and fill shells and serve. Make your shells a day before and heat in oven before filling them. This will fill twelve shells.

—Mrs. A. Levy.

Oyster Stuffing—Stew one pint of oysters in their own liquor. Drain off the liquor. Chop up the oysters, and one-half cup of butter and shredded onion. Moisten three pints of stale bread crumbs with oyster liquor. Add oysters and onions. Break in three eggs, season with salt, pepper and sugar, and mix all thoroughly.

—Mrs. J. D. Valbracht.

Little things in life summed up make happiness or misery. We

Black Bass with Parsley Sauce—Put on to boil, in a granite vessel, four white onions and one lemon sliced thin, in about one and one-half pints of water. After this has boiled fifteen minutes put in the fish (four pounds of black bass), which has been previously cut and salted for two hours, and two tablespoons of vinegar. (This keeps the fish from soaking to pieces.) After the fish is tender, take out of sauce with perforated spoon, and place on a platter. Then add to sauce that fish has been cooked in, one-half teacup of parsley cut fine, pepper, two tablespoons of vinegar, two of sugar and the juice of half a lemon. Then heat the yolks of two eggs and one-half teaspoon of flour and add to sauce. Be very careful not to let the sauce curdle. Pour over fish and serve either warm or cold.

—*Mrs. S. Rosenstock.*

Fish Turban—Wrap a five-pound fish in cheese cloth and steam or boil twenty-five minutes in salted water. When cool, remove skin and bones. Make rich, thick cream sauce, using two tablespoonfuls melted butter, to which add three tablespoons of flour, one-half teaspoon of salt, one saltspoon of pepper. Pour over this one pint of rich, hot milk, slowly; add beaten yolks of two eggs. Pile in pyramid, first a layer of fish, then of sauce, covering the top with buttered cracker crumbs. Brown slightly in the oven, using one cup cracker crumbs and a half a cup of melted butter. Garnish dish with Irish potatoes or greens, or both.

—*Mrs. Leona B. Gordon.*

Mackerel (Salt)—Soak one night in cold water; change this early in the morning for very cold. Put in skillet enough water to cover them, and boil gently for one-half hour; remove the mackerel to the warm platter. Take one cup of cream and a little thickening with pepper and salt to taste, pour over mackerel and serve hot.

—*Mrs. Sue Price Givens.*

Cod Fish Balls—A delightful breakfast relish. Use dessicated cod-fish, which fish is already cooked and shredded and can be ready at a half hour's notice. Add an equal bulk of mashed potatoes. Work into a stiff batter by adding a lump of butter and sweet milk, and, if you want them very nice, a beaten egg. Flour your hands and make the mixture into balls or cakes. Drop into boiling lard or good dripping, and fry a light brown. Plainer fish cakes may be made of the codfish and potatoes alone.

—*Marion Harland.*

Fried Fish—Clean and remove the heads; soak in cold salt water for several hours; lay on cloth to dry. Roll in meal and

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fry in hot lard. Take up immediately, that they shall absorb no grease. Never allow fish to be placed in refrigerator. Fish is always better served with cornbread. —*Mrs. John Tull.*

Baked Fish—Shad, rock, white fish and blue fish should always be either broiled or baked. For baking, draw the intestines out at the gills, but do not split the fish. Make a stuffing from a cup of crumbs, a few drops of onion juice, a teaspoonful of salt, a tablespoon of melted butter and a dash of pepper. Fill the fish with this, and with a single stitch fasten the fish together, drawing the jaws down into place. Score one side of the fish with gashes one inch apart. Put into each one a strip of salt fat pork. Place three or four pieces of bacon in the bottom of the baking-pan, place the fish on top, covering the tail with a piece of oiled paper. This part of the fish, being thin, is apt to become brown and discolored before the body of the fish is cooked, and consequently spoils its appearance. Dust the fish with salt, pepper and flour. Put the fish in the bottom of a pan with a cup of water, and bake in a hot oven, allowing fifteen minutes to each pound of fish, and baste every ten minutes. When done lift carefully with a long, broad-bladed knife, place in the center of the dish on which it is to be served, and garnish the sides of the dish with potato balls and parsley. Down the center of the fish put thin slices of lemon well covered with finely chopped parsley. Serve with sauce Hollandaise. Small fish, such as yellow perch or black river bass, may be stuffed with mashed potatoes seasoned with salt, pepper and onion juice, and baked in a quick oven a half hour. Serve with them cucumbers with French dressing. —*Mrs. M. E. McKim.*

Cream Sauce—One tablespoonful of flour, one tablespoonful of butter, one-half pint of cream or milk, one-half teaspoonful of salt, two dashes of pepper. Melt the butter, being careful not to burn it, add the flour, mix until smooth. Then add the cream or milk. Stir continually until it boils; add salt and pepper and use at once. If you are not quite ready to use it, stand it over boiling water to keep warm, stirring frequently to prevent a crust from forming on the top.

EGG SAUCE—Make a cream sauce, and when finished add two hard boiled eggs; the whites chopped fine and the yolks pressed through a sieve. —*Mrs. W. R. Creel.*

Salmon a la Creme—Take one can of salmon, remove the bones and skin, and drain free from oil. To this add one cup of rich milk, one tablespoonful of butter and two of flour, and a little pepper and salt. Pour over the fire and stir until well thickened. Serve hot.

—*Mrs. Fanny R. Fleming.*

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Salmon a la Reine—Put into a frying pan a tablespoonful of butter. When melted, stir in tablespoonful of flour. Make a smooth paste, then add a gill of water, juice of one lemon, salt, pepper and one small onion minced very fine, yolks of three hard boiled eggs, mashed. Then put in contents of can of salmon, and let simmer for five minutes. Cut whites of eggs in rings and place on salmon after it is in the dish. Good hot or cold. —*Mrs. A. K. Russell.*

Baked Salmon—To one can of salmon and three grated crackers, one tablespoon butter, pepper and salt to taste. Make it in a large roll, and after sprinkling over it cracker crumbs, salt, pepper and bits of butter, bake a delicate brown. Garnish with slices of lemon or lettuce leaves. —*Mrs. E. H. Kellar.*

Scalloped Salmon—Boil one quart of fresh milk. Mix into two well beaten eggs, two tablespoonfuls of corn starch, and stir into the boiling milk; also add a piece of butter the size of an egg, a little minced onion, salt and cayenne pepper to taste. Mix the above ingredients into one can of salmon. Bake in shells and garnish with parsley. —*Mrs. M. E. McKim.*

Salmon Pudding (or salmon in a mould)—Mince one can of salmon, saving liquor for sauce. Put in four tablespoonfuls of melted butter, one-half cup of fine crumbs, pepper and salt, and, finally, three well-beaten eggs. Put in buttered moulds and set in a pan of hot water. Cover and steam in oven for one hour, filling pan with hot water as it evaporates. Set then in cold water and turn out.

SAUCE—Heat one cup of milk to boiling, and thicken with a tablespoonful of cornstarch wet in cold water; add a spoonful of butter, salmon liquor, and one beaten egg. Take from fire, season and stand in hot water three minutes, covered. Add juice of half a lemon; pour over the pudding. Garnish with thin slices of lemon.

—*Mrs. John Robertson, Miami, Mo.*

—*Mrs. Marshall W. Craton.*

Cod Fish Balls (Salt)—This is a useful recipe for country housekeepers who seldom procure fresh fish. Put the fish to soak over night in luke-warm water—as early as eight o'clock in the evening. Change for more water at bed-time, and cover closely. Change again in the morning and wash off salt. Two hours before dinner take out the cod, examine that no crystals of salt may adhere to the under part, plunge into very cold water. This makes it firm. Finally, set over the fire with enough luke-warm water to cover it; boil for half an hour. Drain well. Serve in hot dish with egg sauce. —*Marion Harland.*

Frogs—To prepare frogs after legs are skinned, wash well in

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cold water and put over the fire five minutes in salted water. Then put them in cold water to cool. This is called blanching, and must be done if flavor be considered. Roll in cracker dust, and then beaten egg, then cracker dust. Have in frying pan hot butter, lay in and fry a golden brown. Garnish with slices of lemon and parsley.

—*Mrs. Vedder, Nevada Cook Book.*

CROQUETTES.

Rice Croquettes—Boil one-half pound rice till it is soft and dry. Then mix two tablespoonfuls of grated cheese, one small teaspoonful mace, sufficient fresh butter to moisten it. Mince very fine six tablespoonfuls of the white meat of chicken or turkey, the soft parts of six large oysters, a few sprigs of parsley, a grated nutmeg, and the yellow rind of one lemon. Mix whole well, moistening with cream. Take a portion of the prepared rice, about the size of an egg, flatten it and put in the center a dessertspoonful of mixture; close the rice round it. Then form in the shape of an egg, brush over with some beaten yellow of an egg, and roll in pounded crackers. Have ready one pound of boiling lard, into which are thrown two croquettes at a time; let them get brown, and take out with perforated skimmer. Serve hot.

—*Mrs. W. Jones, Paris, Ky.*

Oyster—One quart of oysters, one pint of chicken, a scant pint of bread crumbs, yolks of two eggs, one tablespoonful of butter, salt and pepper. Chop oysters and chicken very fine, soak grated crumbs in oyster liquor. Then mix all of the ingredients and shape in cones. Dip in egg and cracker crumbs and fry as usual.

—*Agnes May Speer, Border City Cook Book, Ft. Smith, Ark.*

Potato—Two cups of cold mashed potatoes, two eggs well beaten, two tablespoons of cream, one tablespoonful of chopped parsley, one tablespoonful of onion juice, one tablespoonful of melted butter, one teaspoonful of salt, dash of cayenne pepper. Mix ingredients well. Pour into a small saucepan and stir over fire until mixture leaves the sides of the pan. Take from fire and when perfectly cold, mold, dip in egg, then bread crumbs, and fry.

—*Mrs. A. Throop.*

Brain—Prepare brains for cooking, and scramble with eggs as for the table, then add bread crumbs, salt and pepper; then have bread crumbs to make stiff enough to form into croquettes. Prepare the usual way and fry in hot lard. Excellent. Try it.

—*Mrs. J. P. Hubbell, Columbia, Mo.*

Salmon—Boil three large white potatoes, mash and mix thoroughly with one can of salmon. Add a piece of butter size of an egg;

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one-fourth cup of cream, black pepper, celery seed and salt to taste and, lastly, two eggs well beaten. Roll in egg and cracker crumbs, fry in boiling lard.

Mrs. P. H. Rea.

Coquille—Four pairs sweetbreads, two cans of mushrooms. Boil the sweetbreads and then cut into small pieces. Throw mushrooms into boiling water for five minutes. Then put them into cold water to whiten them. Dry on a cloth. Cut into small pieces. Prepare a white sauce of cream, butter and flour and then put in sweetbreads and mushrooms. Let them get thoroughly hot; then take off the fire and season with salt and red pepper to taste. A little sherry wine is an improvement. Then fill your shells and sprinkle broken crumbs over the tops and put in the oven to brown a little before serving.

—Mrs. John W. Harrison.

Sweet Potato—After steaming your potatoes, skin and mash while hot with butter, sugar and salt to taste. Roll in cracker crumbs and fry in part butter and part lard. Then put in the oven to dry a little.

—Mrs. John W. Harrison.

Chicken—One-half pound of butter, three-fourths pound steak, light bread crumbs, five eggs, well beaten together, one teaspoon of chopped parsley, one-half pint of sweet cream, one teaspoonful of onions chopped fine, cayenne pepper and salt to taste. Mix well together, cook, stirring all the time. When cold add one pound of chicken, chopped very fine, and juice of one lemon. Make in shape of pears and dip quickly in the white of an egg (not beaten); roll in cracker crumbs and fry in boiling lard.

—Mrs. W. E. Hudson.

Veal—One pound of veal, boiled tender and chopped fine, one cup of rice and boiled mashed potatoes. Season and roll in eggs and cracker dust. Drop in hot lard, fry until a light brown.

—Mrs. Ingels' Cook Book.

Sweetbread—One pair of sweetbreads, one-fourth teaspoonful of nutmeg, one tablespoonful of butter, one gill of cream, five drops of onion juice, one-fourth teaspoonful of white pepper, two tablespoonfuls of flour, one tablespoonful of chopped parsley. Trim and parboil the sweetbreads; chop them fine with a silver knife. Put the cream on to boil. Rub the butter and flour together and stir into the cream when boiling. Stir and cook until very thick. Take from the fire and if you like, add two tablespoonfuls of chopped mushrooms. Mix well and turn out to cool. They should stand at least four hours in a cold place to form nicely. When cold, form into croquettes, dip first in egg and then in bread crumbs and fry in boiling fat. Serve with peas.

—Mrs. Rorer.

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Frickadillies—One-half pound beef, one-half pound pork, one-half pound veal, ground and seasoned with salt and pepper; one-half cup crackers or bread crumbs or mashed potatoes, one cup butter, one cup sweet milk, three eggs beaten separately. Mix and form into pear shapes or balls, dip into egg and crumbs and bake in pan one-half hour. Serve with tomato sauce.

TOMATO SAUCE—Add as much flour as one tablespoon butter will dissolve and gradually add to this one can strained tomatoes; season with salt and pepper and cool. Serve with one tablespoonful on each frickadillie.

—Mrs. Earl Johnson.

POULTRY.

Chicken Boudans—One pound of chicken (boiled as for salad), one-fourth pound of butter, one-fourth pound pickled pork; chop or grind all meats together, then add three eggs, one at a time. Beat well, pepper and salt to taste. Stew a can of mushrooms in their own liquor, cut half into the meat, butter well. Small molds and set in a pan of hot water. Put mixture in molds, cover and cook thirty minutes. Turn and serve with mushroom sauce.

—Mrs. Henry Lewis.

Mushroom Sauce for Boudans—Two tablespoons of butter, one tablespoonful flour, one pint of hot milk, one-half can of mushrooms. Cut up fine, salt and pepper to taste. Cook and pour over boudans.

—Mrs. Henry Lewis.

Chicken a la King—One tablespoonful of flour, one tablespoonful of butter. Cream together and add one-half cup of milk. Then put in one-half cup of celery, two green peppers cut fine; one cup of chicken (white meat), add pepper and salt. Cook until soft, serve on toast. Serve hot from chafing dish.

—Miss Marguerite Hudson.

Pressed Chicken—One boiled chicken ground or cut up, a little nutmeg, a little grated onion, salt, pepper, juice of one lemon, two tablespoons melted butter, one-half package gelatine soaked in water. Mix with chicken and mould.

—Mrs. Bedford Hudson.

Chicken Souffle—Boil one chicken, chop the meat fine. Mix it with butter the size of an egg. Six tablespoons of cream, three eggs beaten separately. Beat the eggs very light. Salt and pepper to taste. One-half teaspoon of nutmeg, two tablespoons of onion juice. Rub butter all over sides and bottom of double boiler and line with green peas. Then put in the chicken mixture and steam three hours. Serve with parsley or mushroom sauce.

—Mrs. C. H. Lubbock, St. Louis, Mo.

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Pressed Chicken—One-half box gelatine, one-half cup of cold water, juice of two lemons, one pint boiled water, one teaspoon salt, one cup chopped celery, one-fourth of a can of sweet red pepper chopped fine. Soak the gelatine in cold water for five or six minutes, add the lemon juice and the water and salt. Stir this until the gelatine is thoroughly dissolved. Strain into a mold and add the other ingredients. Set it in a cold place that it may get thoroughly set before it is served. Cut in squares and garnish with lettuce leaves. Serve with mayonnaise dressing.

—*Mrs. R. F. Cook.*

Roast Turkey with Sweet Potato Stuffing—With a quart of sifted sweet potato mix a cupful of bread crumbs, one-fourth cupful of butter, a beaten egg, one and one-fourth teaspoonfuls of salt, a little paprika and a teaspoonful of poultry seasoning. Salt and pepper the inside of a turkey; add stuffing; truss, butter, add a slice of salt pork, and bake. Garnish with sausage cakes and sprigs of celery.

—*Mrs. Robert Martin, Jr.*

Roast Turkey with Oyster Dressing—When the turkey is all prepared ready for the dressing, take plenty of stale bread (biscuit and light bread mixed is better, though either alone is good); break it into fine smooth crumbs. To this add enough salt, pepper and butter, and one egg to make it palatable. Then take a large sized can of cove oysters, working them thoroughly into the seasoned bread. Put it into the fowl and place in a toasting pan. Have a steady fire for about two hours, then remove the top of the pan and allow about fifteen or twenty minutes for browning. If you wish the gravy brown, brown the flour used for thickening.

—*Mrs. John Holliday.*

Roast Turkey—A turkey should be dressed and cleaned at least twelve hours before cooking. When ready to cook, rub inside with salt and pepper just enough to season slightly; put in roast pan with about two quarts of hot water, salt the water; cook in a steady hot oven. A young turkey will cook easily in three hours. If disposed to brown on top at first, set a pan of water on top of the roast pan for the first hour and a half. When the turkey is tender (which I test by a broom straw, sticking the breast and thick parts of the body), remove from the stove, filling with any desired dressing, rub all over with butter, and return to oven to brown.

—*Mrs. George L. Belcher.*

—*Mrs. J. W. Hill.*

Oyster Dressing for Roast Turkey—Take stale bread, break up fine, soften with water from the pan where the turkey is cooking. Add warm water. When thoroughly softened add a large spoon of butter,

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salt and pepper to taste, one or two hard boiled eggs cut fine, a few crackers crumbled fine and one can of oysters. Have the dressing well mixed before putting in the oysters, for they will mash up if stirred after they are added; remove the turkey from the stove and fill with the dressing, smooth over the outside and grease with butter. Return to stove to brown.

—*Mrs. George L. Belcher.*

Oyster Dressing for Turkey—One pound of crackers rolled fine. Add half a cup of butter, with salt and pepper to taste. Pour boiling water over this and stir until stiff. Add two eggs and the juice from one quart of oysters; then add the oysters, stirring lightly. Dress the turkey just one hour before time to take it from oven.

—*Mrs. J. L. Minnis.*

Chestnut Dressing for Turkey—Shell a quart of large French chestnuts. Put them in hot water and boil till the skins are softened, then drain off the water and remove the skins. Replace the blanched chestnuts in water and boil till soft. Take out a few at a time and press through a potato press. They mash more easily when hot. Add one-third as much grated bread crumbs as chestnuts. Mix together and season with one tablespoon of butter, a tablespoon of chopped parsley, a little salt and pepper. Moisten with some of the gravy. Make into balls and place them over the already cooked turkey. Bake half an hour or till brown.

—*Mrs. Edgar Briscoe.*

Fried Chicken—Flour the pieces well and have plenty of lard well heated and drop pieces in. Cover closely; turn frequently. When done drop a little cold water in skillet and cover quickly so that chicken will steam and be tender.

—*Mrs. Mary Craven.*

Scalloped Chicken—Prepare a chicken, as for frying, then parboil for a few minutes. Then cut into small pieces, place in baking dish, sprinkle with pepper and salt. Add four tablespoons of butter. Over this shake six grated crackers, distributing evenly. Cover with sweet milk. Let it cook thirty minutes. When done should be a golden brown color.

—*Mrs. B. W. Bowdry.*

Pressed Chicken—Take two chickens; boil in small quantity of water with a little salt. When done take all the meat from the bones, removing the skin. Keep the light meat separate from the dark, chop and season with salt and pepper. Take a crock or pan, put a layer of light and a layer of dark till all is used. Add the liquor it was boiled in. Put on a heavy weight. When cold cut in slices. Very nice.

—*Mrs. R. O. Harris.*

Stewed Chicken—Dress half-grown chicken. Cut it up the same way as to fry. Now put the chicken on to stew in boiling hot

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water. Season with a thin piece of salted pork, or a tablespoon of lard will answer and tablespoon of butter, salt and pepper to taste. Cook it one hour. Just before taking it up, make a little thickening of flour and water and put to gravy. Chicken should be killed and put away in a cool place for at least twelve to twenty-four hours before cooking. If it is cooked as soon as killed it will be hard and tough.

—*Miss Selma Lawson.*

Quail on Toast—Have birds dressed; cut open on back; save the giblets. Season and roll in flour; put lump of butter size of an egg in skillet and when browning put birds in, adding more butter as needed. Turn birds and brown thoroughly. Put a little extra flour in with floured giblets and brown. When all are well browned, pour boiling water over them and set in oven until tender. Place each bird on piece of hot toast on platter and pour gravy over all. The gravy makes itself.

—*Mrs. E. W. Pierce.*

Scalloped Eggs and Turkey—One cup of cold turkey, chopped fine, one cup bread crumbs, one cupful of turkey gravy, highly seasoned, six eggs. Put in buttered baking dish a layer of crumbs moistened with a little milk, then a layer of the turkey, then another of the crumbs, and proceed in this manner until the dish is full. Pour the turkey gravy over the whole, and when it is absorbed, break the eggs, one by one, on top of the scallop. This must be done carefully, that they may lay side by side, and that the yolks do not break. Sprinkle with pepper and salt, and set in a hot oven until the eggs are set, and the scallop is heated through.

—*Mrs. Alex Trotter.*

Roast Duck—Place duck in a deep pan or baster, with two quarts of water, one good sized onion. Boil one hour; if small and tender not quite so long. Drain this water off, remove the onion, put in a pint of hot water, halve two apples and place around the duck, pepper and salt to taste. Sprinkle a little flour over two large tablespoons of butter placed on the duck. Cover well; bake two hours; baste often.

—*Mrs. George Lindsay.*

Roast Goose—The goose should not be more than eight months old, and the fatter the more tender and juicy the meat. A "green" goose (four months old) is the choicest. Kill at least twenty-four hours before cooking. Cut the neck close to the back, beat the breast bone flat with a rolling pin, tie the wings and legs securely, and stuff with the following mixture: Three pints bread crumbs, six ounces of butter or part butter and part salt pork, two chopped onions, one teaspoon each of sage, black pepper and salt. Do not stuff very full, and stitch openings firmly together to keep

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flavor in and fat out. If the goose is not fat, lard it with salt pork, or tie a slice on the breast. Place in a baking pan with a little water, and baste frequently with salt and water (some add an onion and some vinegar), turning often so that the sides and back may all be nicely browned. When nearly done baste with butter and little flour. Bake two hours or more, if old. When done, take from the pan, pour off fat, and to the brown gravy left add the chopped giblets which have previously been stewed till tender, together with the water they were boiled in; thicken with a little flour and butter rubbed together; bring to a boil and serve with currant jelly. Apple sauce and onion sauce are proper accompaniments to roast duck.

—*Buckeye Cook Book.*

Hot Tamales.—Scald a quart of good Southern white corn-meal. Do not make it soft; but moist. Have ready your corn husks and several husks torn into narrow strips like ribbons. Have cooked thoroughly and chopped fine a chicken. Add to it a Spanish pepper chopped fine and a palatable seasoning of salt. Take the corn meal in your hand, sort of pat it down, put into the corn husk sufficient to make a roll six inches long down the center. Put in a couple of tablespoonfuls of chopped chicken, then roll the husks and the corn meal over, making a complete roll with the chicken inside. Fold the ends of the corn husks over; tie them with the narrow strips which you have prepared. Put the bones taken from the chicken in the bottom of a kettle; add a sliced onion, three or four cloves, two bay leaves, a teaspoonful of salt and a quarter of a teaspoonful of pepper. Cover with cold water and bring to a boil. Now put in your tamales all over the top. The bones will act as a sort of rack, keeping them from being covered by the water. Cook continuously for two or three hours, and they will be ready to serve. The rolls are cut in halves. Dish them neatly so that the ends will be exposed.

Chili Con Carne.—One-half can tomatoes, one onion (cut up fine), one pint boiling water, cook slowly one hour one-half pound of round steak ground fine and fried, which must be added just before serving, five cents' worth of suet fried out separately and added at the last. Salt and pepper to taste, either red pepper or one-half can Chili peppers. Add also one small can Van Camp's beans which have been boiled in the can, and three tablespoons of flour to thicken.

—*Miss Aileen Tull.*

Creole Chicken.—One young chicken (or may use veal); one-half cup macaroni (or may use rice); one green pepper (or pimentos); one tablespoonful parsley, one and a half cupfuls cream, two

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tablespoonfuls flour, two tablespoonfuls butter, one tablespoonful salt, two egg yolks. Melt butter and add dry ingredients, add cream and blend; add the cooked chicken cut in small pieces from bones. Add the macaroni which has been cooked and run through three cold waters, and cut into little rings. Add finely chopped peppers and parsley. Then gradually stir in the beaten yolks; heat and serve in croustades or patty shells of flour or mashed potatoes.

—Mrs. Earl Johnson.

Croustades.—Cut slices of stale bread to make two and a half inch cubes. With a sharp knife scoop out center, making a square cavity one inch in depth. Brush with melted butter and brown in oven.

—Mrs. Earl Johnson.

Mushrooms in Croustades—One can mushrooms, one teaspoonful beef extract, one-half cupful boiling water, one-half cupful cream, one-half teaspoonful salt, two tablespoonfuls flour, few grains of pepper. Dilute flour in cold water, mix beef extract with boiling water and add to flour. Add cream, salt, and pepper. Cook until it thickens. Drain mushrooms. Place in sieve and pour boiling water through them. Cut the mushrooms in quarters, add to the sauce and beat. Serve in hot well browned croustades.

—Mrs. Earl Johnson.

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MEATS AND THEIR ACCOMPANIMENTS.

With Roast Beef: Tomato sauce, grated horseradish, mustard, cranberry sauce, pickles.

With Roast Pork: Apple sauce, cranberry sauce.

With Roast Veal: Tomato sauce, mushroom sauce, onion sauce and cranberry sauce. Horseradish and lemons are good.

With Roast Mutton: Currant jelly, caper sauce.

With Boiled Mutton: Onion sauce, caper sauce.

With Boiled Fowls: Bread onion sauce, lemon sauce, cranberry sauce, jellies, also cream sauce.

With Roast Lamb: Mint sauce.

With Roast Turkey: Cranberry sauce, currant jelly.

With Boiled Turkey: Oyster sauce.

With Venison or Wild Duck: Cranberry sauce, currant jelly, currant jelly warmed with port wine.

With Roast Goose: Apple sauce, cranberry sauce, grape or currant jelly.

With Boiled Fresh Mackerel: Stewed gooseberries.

With Boiled Blue Fish: White cream sauce, lemon sauce.

With Broiled Shad: Mushroom sauce, parsley or egg sauce.

With Fresh Salmon: Green Peas, cream sauce.

Pickles are good with all roast meats, and, in fact, are suitable accompaniments to all kinds of meats. Spinach is the proper accompaniment to veal; green peas to lamb.

Lemon juice makes a very grateful addition to nearly all insipid members of the fish kingdom. Slices of lemon cut into very small slices, stirred into drawn butter and allowed to come to the boiling point, served with fowls, is a fine accompaniment.

—*White House Cook Book.*

M E A T S.

Swiss Steak—A round steak cut thick (one to one and one-half inches). Beat into this all the flour you can. Have a skillet hot with just a little grease. Place the meat in this and sear both sides. Salt and pepper, and add a few slices of onion, and two or three tablespoons of tomatoes. Fill the skillet with water, put on a top and cook slowly for about an hour.

—*Mrs. R. B. Minnis.*

Beef a la Mode—Take a round of beef; remove the bone from the middle, and trim away the tougher bits about the edges with such gristle as you can reach. Set these aside for soup stock. Bind the beef into a symmetrical shape by pasting a strip of stout muslin as wide as the round is high, about it and stitching the ends together at one side. Have ready at least one pound of fat salt pork, cut into strips as thick as your middle finger, and long enough to reach from top to bottom of the trussed round. Put one-half pint of vinegar over the fire in a tin or porcelain sauce pan; season with three or four small onions, two tablespoonfuls of made mustard, a teaspoonful of nutmeg, one of cloves, half as much allspice, one-half spoonful of black pepper, and a table-spoonful of brown sugar. Let all simmer for five minutes, then boil up once, and pour while scalding hot upon the strips of pork, which should be laid in a deep dish. Let all stand together until cold. Remove the pork to a plate and mix with the liquor left in dish enough bread crumbs to make a force meat. If the vinegar is very strong dilute with water before moistening the crumbs. With a long, thin-bladed knife, make perpendicular incisions in the meat, not more than one-half inch apart. Thrust into these the strips of fat pork so far down that the upper ends are even with the surface, and work into the cavities with them a little of the force meat. Proceed thus until the meat is fairly plugged with the pork. Now fill the hole from which the bone was taken with the dressing and bits of pork. Rub the upper side of the beef well with the sliced force meat. Put into a baking pan, with a little water to prevent burning. Turn a large pan over it to keep in the steam and roast slowly for five or six hours, allowing one-half hour to each pound of meat. If the beef be tough, stew the round in a pot with one-half enough water to cover. Cover tightly and stew very slowly for six hours, then set in the oven with gravy about it and brown one-half hour, basting frequently.

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If you roast the round, do not remove the cover, except to baste (and this should be done often) until fifteen minutes before you draw it from the oven. Set away with the muslin band still about it and pour the gravy over the meat. When cold, lift from the gravy which, by the way, will be good seasoning for your soup stock, cut the stitches in the muslin girdle and remove carefully and send the meat to the table, cold, garnished with parsley and nasturtium blossom. Carve horizontally in slices thin as shaving. In winter it will keep a week and more, and as long in summer, if kept in the refrigerator, except when it is on the table.

—*Marion Harland.*

Roast Beef with Pudding—Lay your meat ready for the oven, properly seasoned, upon a grating, clean sticks (not pine) laid over the dripping pan. Dash a cup of boiling water over the meat when it goes into the oven, baste often. Be careful that it does not scorch. Three-fourths of an hour before it is done—allowing a quarter of an hour to a pound of meat, if it is liked rare, a little longer if well done—mix the pudding. One pint of milk, four eggs, whites and yolks beaten separately, two cups of flour, in which one teaspoonful of baking powder, and one-half teaspoonful of salt has been sifted, mix quickly and pour over the meat. Cut the pudding in the pan into squares and serve with catsup or Worcester sauce. This is excellent for winter evening dinner.

—*Mrs. T. J. Whiteman.*

Roast Beef—Put in the pot one-half cup of chopped bacon and one-half cup chopped onions, then lay in the roast and brown it. Turn it often and brown well; salt. When brown pour in the boiling water and boil the roast until done. Strain the gravy and thicken.

—*Mrs. Virginia Ford.*

To Broil Steak—Select a piece of good porter house or sirloin about an inch thick for broiling. Trim all fat and skin off and cut the inner skin to a porter house in three or four places. Put a large skillet on the stove and put the fat and skin that has been trimmed off into it. Let it get very hot and keep it so until the meat is done. Do not pound or hack the steak before cooking, as you lose the juice. Put steak on and let it remain on one side only long enough to sear it, and turn. Turn every few seconds until done to taste. Have platter in which has been placed butter the size of a walnut, with salt and pepper, in warming oven, where it will get hot. When steak is done dip in this butter and turn over. Pour over the steak what gravy there may be in the

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skillet and send immediately to table. If the meat seems to be tough, brush over with vinegar just before putting on stove.

—Miss Nell W. Crouch, Kansas City, Mo.

Broiled Steak—Carefully trim and remove all objectionable bits from a tender, juicy steak an inch and a half or two inches thick. Having prepared a clear, steady fire, place your broiler over it, rub with a piece of fresh fat pork and lay on your steak. Carefully turn as it sears over. When cooked sufficiently, remove to a hot platter, dust over it salt and pepper and dot with bits of butter and serve immediately.

—Mrs. Geo. Kennedy.

Beef Loaf—Three pounds of round steak, one-half pound of pork (ground), two eggs, pepper, salt, celery salt and chopped onion. Dust top with cracker crumbs. Pour boiling water over and cook one and one-half hours. This makes one large loaf or two small ones.

—Mrs. Martha B. Rea.

Veal Loaf—Two pounds of lean veal chopped fine, one-fourth pound of salt pork chopped well. Add four large crackers pounded, two eggs well beaten, two teaspoonfuls of salt, one salt spoon of pepper. Moisten with meat liquor or warm water. Mould into an oval loaf and put into a shallow tin pan. Bake two hours until quite brown, basting often. Serve hot or cold, cut in slices. If used for tea it is better made the day before.

—Mrs. Marshall W. Craton.

Beef Loaf—Take three and one-half pounds of beef chopped fine, round steak is best. Two beaten eggs, six crackers rolled fine, one cup of sweet milk, a piece of butter size of an egg, salt and pepper to taste. Mix well; press into bread tin; cover, and bake two and one-half hours, occasionally basting with butter and hot water.

—Mrs. Oliver Shinn.

French Steak—Have a medium sized round steak about an inch thick. Pound it. Place in a shallow baker large enough to spread it out full size. Now take one-half can of tomatoes, spread over the steak, salt and pepper, chop a teacupful of bread crumbs with two good sized onions. Spread over the tomatoes, salt and pepper and put small lumps of butter all over top. Pour one-half pint water in pan and bake thirty or forty minutes. Serve with little butter in gravy poured over the meat.

—Miss Caroline Skinner.

Roast Stuffed Beefsteak—Take a nice, tender steak and spread on table. Then take stale bread, two eggs, pinch of salt, pinch of sage and pepper and make a dressing. Pour boiling water

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over bread, then add the rest of the ingredients. Then salt your steak and spread dressing on it and roll and tie. Then put in oven with a little water in pan and roast till done. Baste every fifteen minutes.

—*Mrs. Ralph Lozier.*

Hamburg Steak—To one pound of ground steak add one cup of grated bread crumbs, one well beaten egg, salt and pepper to taste. Mix, make into cakes and fry.

—*Mrs. A. Storms.*

Dried Beef—One-half pound dried beef, shredded, one quart of sweet milk, two tablespoons butter. Heat the milk, add meat, butter and a little pepper. Thicken with flour as you would any other gravy.

—*Mrs. I. A. McCombs.*

Steak and Mushrooms—Broil a sirloin steak. Salt, pepper and butter to taste, lay on flat dish and keep hot. Drain liquor from one can mushrooms, cut each mushroom in two and put in a sauce pan, where two tablespoons of butter, two tablespoons of browned flour, one cup boiling water, a little salt and pepper have cooked together for about ten minutes. Heat mushrooms, pour around steak.

—*Mrs. G. L. Winfrey.*

Curried Veal—Cut the veal in pieces an inch thick and two inches wide. Flour them well, fry in a pan of hot butter. When they are lightly browned, pour in as much boiling water as will cover the veal, pouring it in gradually, so as not to stop the boiling. Then mix a pinch of mace, a little salt, a tablespoonful of curry powder with a little cold water. When the veal is tender, pour this mixture upon it, let it simmer five minutes. Lay slices of lemon in the bottom of your dish, pour the veal over it and serve. Tried and tested.

—*Mrs. William R. Green, Osceola, Mo.*

Fried Liver—Cut in thin slices and place on a platter. Pour over this boiling water and immediately pour it off. Have ready in skillet hot lard, dredge the liver with rolled crackers or meal seasoned with salt and pepper. Put in skillet, fry slowly until both sides are dark brown.

—*Mrs. T. B. Goodson.*

Hash From Left Over Meat—Carefully cut off and hash all the nice lean meat, putting the bones and other scraps in a covered stew kettle. Cover with cold water, let simmer on back of stove an hour or more. Strain and set away. It can be used for gravy or hash. For hash, heat a sufficient quantity, thicken with a very little flour stirred in cream or water, add any nice scraps of vegetables, meat, celery, brown bread crumbs, onion, or anything that will please the taste of the family. Serve as soon as the ingredients come to a boil. A little pepper and salt must be added.

—*Mrs. George Reynolds.*

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Corned Beef Hash—To two parts of cold, boiled corned beef, put one of raw chopped potatoes, a small onion, pepper, salt and butter if there are no scraps of fat. Put into a kettle and stew with very little water until onion and potato are done. Then add flour to thicken. Boil up once and serve.

—*Mrs. H. B. Turpin.*

Mutton Chops with Dumplings—Drop nice, fresh chops in boiling water, let stew gently until tender. Then salt and pepper to taste. When done, drop in dumplings cut in strips made as for biscuit dough. Let simmer about fifteen minutes, thicken gravy and serve immediately. Serve with thin slices of breakfast bacon, if preferred.

—*Mrs. H. B. Turpin.*

Mutton Cutlets—Pour melted butter over the cutlets, and let them lie in it fifteen minutes, keeping them just warm enough to prevent the butter from hardening. Then dip each in beaten egg, roll in cracker crumbs, and lay them in your dripping pan with a very little water at the bottom. Bake quickly and baste often with butter and water. Remove the meat from the pan, strain the liquor, season with pepper, salt and a spoonful of tomato catsup. Thicken with browned flour, pour over cutlets when they are served.

—*Marian Harland.*

Boiled Tongue—Wash a fresh tongue and just cover it with water in the pot. Put in a pint of salt and a small red pepper. Add more water as it evaporates so as to keep the tongue nearly covered until done. When it can be easily pierced with a fork, take it out and if wanted soon take off the skin and set away to cool. If wanted for future use, do not peel until it is required. A cupful of salt will do for three tongues; if salt tongues are used soak them over night, use no salt when boiling.

—*White House Cook Book.*

Stuffed Heart—Take a beef or sheep or veal heart, wash deeply and thoroughly so as to remove all blood. Make two cells into one by cutting through the partition with a long, sharp knife, being careful not to cut through to the outside. Make a stuffing of bread crumbs, same as for roast turkey. Fill the cavity, cover with greased paper or cloth to secure stuffing, and bake in a deep pan, with plenty of water, two hours or longer, basting and turning often, as the upper part particularly is apt to get dry. While heart is roasting put valves or "deaf ears," which must be cut off after washing, into a sauce pan with one pint of cold water and a sliced onion. Let simmer slowly one hour. Melt in sauce pan

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tablespoonful of butter, add a tablespoonful of flour, then the strained liquor from the valves and serve as a gravy.

—*Buckeye Cook Book.*

Sweetbread Cutlets—Parboil about two pounds of calf sweetbreads and one of mushrooms. Then chop fine, season with butter, pepper and salt. To the mixture add two eggs. Roll out into a cake about one-half inch thick and cut into cutlets; shape with tin cutter. Then egg and cracker crumbs and brown in hot lard.

—*Mrs. W. R. Painter.*

Head Cheese—Take face of the hog, leaving out the ears. Carefully clean and soak in water over night. Put on in hot water and salt well. Skim as soon as it comes to a boil. Cook until meat falls from bone. Remove bones as soon as cool enough to bear the hands in it. Add enough meal to make the consistency of souse. When cold salt and pepper to taste. Put in pan and press under weight. When cold slice about three-fourths of an inch thick and fry. It fries itself.

—*Mrs. T. B. Goodson.*

Souse—Take ears and feet well cleaned, soak over night in cold water. Cook as for head cheese. Remove bones, salt and pepper to taste. Put under heavy weights. Cut in thin slices and serve in vinegar.

—*Mrs. T. B. Goodson.*

Stuffed Spare Ribs—Wash two medium sized spare ribs, wipe dry. Prepare a dressing as follows: Three pints of stale bread crumbs moistened with boiling water; add salt and pepper and one tablespoonful powdered sage, butter the size of an egg, melted before adding. Lastly, break a couple of eggs. When all are well blended, place a layer of dressing the thickness of the ribs on one rib, lay the other upon it, roll up and lay in baking pan. Put a layer of dressing on top, having skewered or tied well so as to retain the shape. Add two quarts of water. Bake in a brisk oven until meat is tender, and dressing a golden brown, basting frequently, that it may not brown until just before leaving the oven.

—*Mrs. George Kennedy.*

Spare Rib Pot Pie—Cut in pieces and stew until tender. Cut nice light biscuit dough into small squares and drop in on the ribs. Add salt and pepper and a little thickened milk.

—*Mrs. E. E. Winsett, Higgins, Texas.*

Baked Ham—Soak a well cured ham over night; wash and scrape well, put in baking pan with three teacups of water. Bake from two to three hours—depends on size of ham.

—*Mrs. T. B. Goodson.*

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Ham Toast—Mix with one tablespoonful of finely chopped or grated ham, the beaten-up yolk of an egg and a little cream and pepper. Heat over the fire, and then spread the mixture either on hot buttered toast or on slices of bread fried quite crisp in butter. Serve very hot.
—*Miss Anna M. Otey.*

Liver Wurst—Take hog liver and heart and small piece of fat, boil and skim as for head cheese. When done take off and cut in pieces and grind with three good sized onions. Salt and pepper to taste. Have about one tablespoonful of hot lard in skillet. Heat thoroughly; handle with fork and serve at once. A nice breakfast relish.
—*Mrs. T. B. Goodson.*

Scrappel—Scrappel is a most palatable dish. Take the head, heart and any lean scraps of pork and boil until the flesh slips easily from the bones. Remove fat, gristle and bones, then chop fine. Set the liquor in which the meat boiled aside until cold. Take the cake of fat from surface and return to the fire. When it boils put in chopped meat and season with pepper and salt. Let it boil again, then thicken with meal as you would any ordinary corn meal mush. Cook an hour, stirring constantly at first, afterwards putting back on the range in a position to boil gently. When done, pour into a long square pan and mould. In cold weather this can be kept for several weeks. Cut into slices when cold and fry brown as you do mush. This is a cheap and delightful breakfast dish.
—*White House Cook Book.*

Sausage—Four pounds of lean pork, one and one-half pounds of fat pork, ten teaspoonfuls of sage, five teaspoonfuls of pepper, five teaspoonfuls salt, cayenne to taste. Grind and season. This is an old recipe.
—*Mrs. H. B. Turpin.*

Sausage—To one gallon of ground meat, two heaping tablespoonfuls of coarse salt, one teaspoon of cayenne pepper. The sausage may be packed in crocks and a skim of melted lard poured on top of it, or may be stuffed in long cotton bags, or put in casings.

Veal Sweetbreads—Soak in cold water, for an hour or two, then boil until done. Remove the little pipes and skin, and when cold roll in cracker crumbs and fry brown, or heat and pour over a drawn butter cream. Can then be served in patties, if desired. They are nice cut fine and added to chicken salad.

Sweetbread Patties—Wash one pair of calves' sweetbreads, throw into boiling water, and let simmer on back of range twenty minutes, when cold pick into small bits, being careful to remove

Prepare good things to eat at home, but for good things to wear,

all membrane. Open a can of mushrooms and chop fine. Rub together a heaping tablespoon of butter, and an even tablespoon of flour, add one-half pint sweet cream, and stir until it boils, then season with one-fourth teaspoon salt, a dust each of white and red pepper, add sweetbreads and mushrooms, heat in double boiler, and serve in shells, or cases made of puff paste.

Beefsteak Cakes—Fifteen cents worth ground steak, two eggs, slice of light bread soaked in milk, butter, pepper and salt, make in cakes and fry.

SAUCES FOR MEATS AND FISH.

Lemon Catsup—Mix one tablespoonful of grated horse-radish with the grated rind of four lemons. Add a teaspoonful of salt, the juice of the lemons, a spoonful each of white mustard seed, and celery seed, a little mace, four cloves, and a dash of red pepper. Boil thirty-five minutes, then bottle while hot. In five or six weeks this will be ready to serve with fish.

Mignonette Sauce for Oysters or Fish—One cupful white onions ground, one teaspoonful whole black pepper crushed, one tablespoonful granulated sugar, one pint of white wine vinegar.

Mint Sauce—Chop mint leaves very fine. Mix one-half cup of vinegar, two tablespoons of sugar. Stir until dissolved; pour over mint. Serves twelve people.

Sauce Tartar—One-half pint of mayonnaise dressing, three olives, one gherkin, one tablespoonful of capers. Chop the olives, gherkin and capers very fine. Add them to the dressing and it is ready for use.

Onion Sauce—Boil three or four white onions till tender, boil one-half pint milk; add butter one-half size of an egg, salt and pepper to taste, and stir in the minced onion and a tablespoonful of flour which has been moistened with milk.

Bread Sauce—One-half pint of grated bread crumbs, one pint of sweet milk, and one onion. Boil until the sauce is smooth. Take out onion and stir in two spoonfuls of butter with salt and pepper. Boil once and serve with roast duck or game.

Caper Sauce—To a pint of drawn butter add three tablespoons of capers. Serve with boiled or roast mutton.

Curry Powder—An ounce of ginger, one ounce of mustard, one ounce of pepper, three ounces of turmeric, three ounces of coriander seed, one-half ounce of cardamon, one-fourth ounce of cayenne

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pepper, one-fourth ounce of onion seed. Pound all fine, sift and cork tight. One teaspoonful of powder is sufficient to season anything. This is nice for boiled meats and stews.

Hollandaise—Beat one-half teacup butter in a bowl to a cream, add yolks of two eggs, one by one, then juice of one-half lemon, a pinch cayenne pepper, one-half teaspoonful salt. Place in a sauce pan of boiling water, beat with an egg beater for a minute or two until it begins to thicken. Then add one-half cup of boiling water, beating all the time. When like soft custard it is done. It will take five minutes to cook if the bowl is thin and the water boils all the time.

A Famous Sauce for Mutton—Mix one teacup of chile sauce or tomato catsup (home made), with one teacup of tart jelly, three-fourths teacup of sherry wine, and let it cook slowly. Take one teacup of the gravy from pan in which mutton has been roasting and from which all grease has been poured off and mixed with the above cooked sauce, and serve hot with the roasted mutton.

SALADS.

Sweetbread Salad—Let one pair of sweetbreads stand for one hour in cold water. Take them out, cover with water and boil at an even heat, for half an hour. Remove from water and then put one pound of blanched almonds, and one slice of lemon. Boil twenty minutes. Chop the sweetbreads and almonds fine. Place on ice. Serve with mayonnaise.

Cheese Salad—One pound of cheese, one pound English walnuts, two bunches of celery (cut properly), eight hard boiled eggs, one can (fifteen cent size) pimientos. Grind all but celery and nuts and mix with mayonnaise dressing. This serves twenty people.

The New Century Salad—Use crisp white lettuce leaves, sliced red peppers and chopped olives, with few slices of cucumber. Pour over it a French dressing or mayonnaise.

Tomato and Cauliflower Salad—Cut small ripe or whole canned tomatoes into quarters, and arrange them on crisp white lettuce leaves, with a floweret of cold cooked cauliflower (marinated with French dressing), between the quarters. Serve with mayonnaise or cream dressing, sprinkled with finely chopped sweet red peppers.

Artichoke Salad—In the centre of head lettuce place a heart of artichoke (canned), then (minced) crab meat, and mayonnaise

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dressing. Across this two (cooked) asparagus tips, these crossed with two sardines, then across the top of the lettuce put two strips of pimientos.

Cheese and Pineapple Salad—One cup cheese (ground), one cup celery (cut), one-half cup peanuts (chopped), one cup whipped cream. Mix with mayonnaise dressing, and cream all until soft. Mould in cans; chill and slice about one-fourth inch thick. Serve a spoonful of dressing on top of each slice.

Chicken Salad for Sixty—Three fat hens, twelve large stalks of celery, four pounds of English walnuts, yolks of three dozen eggs for dressing, and one tablespoonful of hot vinegar for each yolk; three pints of whipped cream added to dressing, and added to this a little lemon juice.

Tomato Aspic—One can tomatoes (strained), two packages lemon jello with one quart of boiling water poured over it, one-half teacup celery (cut up), one teacup nut meat, one teacup Malaga grapes (seeded), a pinch of salt. After jelly begins to harden mix in fruit, nuts and celery, and mould in individual moulds. Serve with mayonnaise dressing.

Oyster—One can of cove oysters chopped not too fine, one dozen large crackers, crushed, four hard boiled eggs, chopped and mixed well together, and pour over it one-half liquor from the oysters.

DRESSING FOR THE SALAD—One teacup of strong vinegar, butter size of an egg, two tablespoons of sugar, celery seed, mustard, pepper and salt to taste, two eggs well beaten. Mix all thoroughly together, let it come to a boil, then pour over oysters.

—*Mrs. Jas. F. Graham.*

Oyster—One two-pound can oysters, six hard boiled eggs chopped fine, twelve rolled crackers, one cup chow-chow. Over this pour a dressing of two eggs, one cup of vinegar, butter size of walnut and a little salt, sugar, pepper and mustard. Just let it come to the boiling point.

—*Mrs. Frank Tull.*

Shrimp—Soak one can shrimp one hour in cold water to which a little salt has been added. Chop or cut fine two bunches of celery and two or three cucumber pickles. Add the juice from one-half onion. Break shrimps in pieces. Mix lightly with other ingredients and add any good salad dressing. This dressing preferred: Yolks of five eggs, well beaten, one tablespoonful sugar, one tablespoonful each of salt and mustard, pinch of cayenne pepper. Beat together thoroughly. Then pour over mixture one-

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half cup boiling vinegar in which a tablespoonful of butter has been melted. When cold add one-half cup whipped cream.

—*Mrs. J. W. Austin.*

Salad Dressing—Three teaspoonfuls salt, one-fourth teaspoon mixed red and white pepper, one teaspoon mustard. Mix well together until free from lumps. Use two teaspoons of this mixture to two eggs. Two eggs (or four yolks) well beaten. Let four tablespoons of vinegar come to a boil and then pour, drop at a time, over eggs, beating all the time. Put on the fire in granite stew pan and cook until quite thick, stirring all the time to prevent its getting lumpy. Take from fire and add a tablespoon of butter. Then add two teaspoons of above mixture, one teaspoon of sugar, (or more if desired), and lemon juice to taste. When cool add three or four tablespoons of cream whipped very stiff.

—*Mrs. C. B. Eads.*

Salmon—One can of salmon; drain off oil and free it from bones; add a half dozen small cucumber pickles sliced thin. Chop the whites of three hard boiled eggs, and press the yellows through a sieve. Mix these all together and cover with salad dressing which is good for most salads.

—*Mrs. Georgia T. Smith.*

Salad Dressing—One egg, one tablespoonful of butter, one teaspoon each of salt, pepper, white sugar and made mustard. Beat the egg in a pint cup, add the seasoning, and fill the cup with equal measures of sweet cream and good vinegar, pour in a pan, set on hot stove and stir rapidly. It will thicken in a few minutes. Cool and pour over salad, stirring lightly with fork.

—*Mrs. Georgia T. Smith.*

Chicken—Two chickens, not much of the dark meat, six hard boiled eggs, one bunch of celery, pepper and salt to suit taste.

DRESSING—One pint vinegar, one teacup of butter, two tablespoonfuls of sugar, one of salt, two of mixed mustard and black pepper, yolks and whites of four eggs. Heat all the ingredients in vinegar except the eggs. Beat eggs well, stir slowly and let thicken.

—*Mrs. Joseph Dain.*

Chicken—One three-pound chicken boiled tender. When cold cut into medium sized pieces; two bunches of celery, cut as the chicken. Mix the chicken and celery together and set in a cool place. Make a dressing of two tablespoonfuls of ground mustard, two tablespoonfuls of salt, one teaspoon of black pepper, six eggs well beaten, one-third cup of butter beaten to a cream, one cup of vinegar. To the eggs add vinegar, mix mustard, salt and pepper

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smooth with a little vinegar and add to the butter, then add to eggs and vinegar. Place in a double boiler and cook until thick as custard. When cold mix with chicken and celery and keep in a cool place.

—Mrs. E. J. Rea.

Veal—Two pounds of veal; steam and chop, season with salt and pepper; add the yolks of two raw eggs; rub in well the yolks of three boiled eggs; a teaspoon of pulverized sugar, vinegar to taste, chopped celery. If no celery, use the seed; teaspoon of mustard mixed with water. When ready to serve, pour over one-half cup of cream.

—Mrs. J. F. Graham.

Salad Dressing—Mix well yolks of two eggs, one-half teaspoon of salt, one-half teaspoon of mustard, one teaspoon of sugar, and about one-sixth pint bottle of olive oil. Add to this one-fourth cup of vinegar, boiling hot. Place all on stove and stir constantly until thick. When removed, add one-half teaspoon of Worcester-shire sauce.

—Mrs. Minnie H. Clinkscales.

Tomato Jelly—Put one-half can tomatoes in stew pan with six whole cloves, a small blade of mace, a bay leaf, a dash of red pepper and one-half teaspoon of salt. Let simmer twenty minutes. Then press through a fine sieve. Place the pulp on the stove again and add one and one-half tablespoons of granulated gelatine dissolved in a little of the hot tomato. Stir till it boils up once, then add two tablespoons good vinegar. Set in a cool place to stiffen. When ready to serve, remove from the mould and place a spoonful of mayonnaise on each mould.

—Mrs. Eva Knappenberger.

Asparagus—Put on asparagus in boiling water with a little salt and let it cook thirty minutes. Put the cooked asparagus on ice for two or three hours and serve cold with a dressing made as follows: Pour three or four tablespoonfuls of olive oil into a bowl, stir in salt and red pepper. Mix the oil thoroughly with salt, then stir in sufficient vinegar to give it a decidedly sour taste. Stir long and well, always stirring in the same direction. Pour this over the asparagus. Serve on lettuce. —Mrs. J. G. Houston.

Nut—Nine tablespoonfuls vinegar, four eggs, one large tablespoon sugar, one large tablespoon butter, one small teaspoon mustard, salt and pepper to taste. Mix and cook. When cold, add three tablespoons thick cream, three or four stalks of celery, one cup nuts; any kind of nuts you like. —Mrs. Jennie F. Warner.

Pecan—One-half teacup of pecans, one teacup pitted olives, chopped fine, one and one-half teacup of chopped celery.

DRESSING—Five whole eggs, or ten yellows (I prefer the latter)

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well beaten; add ten tablespoonfuls of vinegar; beat thoroughly together; cook thick in double boiler, stirring all of the time. While hot beat into the dressing one tablespoonful of butter, one pinch of salt, and continue beating until cold. Then add sufficient cream to make it the proper consistency and mix with salad.

—Mrs. W. E. Hudson.

Stuffed Tomatoes—A refreshing salad is made of a mixture of tomatoes, chopped cabbage, green peppers and olives seasoned with salt and filled into the shells of tomatoes, from which the pulp has been removed. A generous allowance of mayonnaise is placed on top of each and they are served on a bed of crisp lettuce.

—Mrs. T. L. West.

Apple—One cup of nuts, four medium sized apples pared and chopped rather fine, same amount of celery (about 15 cents worth), any dressing you prefer. No. 2, a good dressing. Yolks of two eggs, four tablespoons vinegar. Season with salt and sugar; cook in a double boiler; stir constantly; when thick remove from fire and add teaspoon butter. Whip one-half cup of cream to stiff froth; stir into dressing a little at a time until all is well mixed.

—Miss Katherine Rea.

Pineapple—One can of sliced pineapple, cut in not too fine pieces, half pound of English walnuts in halves, one bunch of celery cut coarse.

DRESSING—Three tablespoons of boiling vinegar; add yolks of three eggs well beaten, pinch of salt, pepper, mustard, celery salt and, lastly, cup of whipped cream. —Mrs. Edwin T. Coman.

Apple Frappe—Chop celery and apples of equal quantity, pepper and salt to taste, six tablespoons of vinegar.

DRESSING—One quart of rich cream, whipped, one and one-half cup of sugar, three eggs well beaten. This will make one gallon.

—Mrs. T. B. Goodson.

Banana and Peanut—Peel half as many bananas as there are persons present, and cut crosswise and quarter; dip each piece in the beaten whites of eggs and roll in chopped salted peanuts till covered. Build in square pens on crisp lettuce leaves, filling each center with mayonnaise dressing.

—Mrs. H. B. Turpin.

Cheese—One-half pound old cheese, grated, one hard boiled egg, one teaspoon cayenne pepper, one teaspoon salt, one of white sugar, one of made mustard, tablespoonful vinegar and tablespoonful butter. Rub the yolk of the egg to a paste with the butter, add in order, salt, pepper, sugar and mustard, lastly, the cheese.

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Work all well together before putting in the vinegar. Chopped pickle is an improvement and it is still better if you add a cupful of cold minced chicken. Eat with crackers and butter.

—*Mrs. H. B. Turpin.*

Cheese—Grate the cheese, mix with enough mayonnaise dressing to hold it together; form the mixture into balls, press a nut meat in the top of the ball and serve on lettuce leaf, with a spoonful of cream dressing.

—*Mrs. Hiram Wilcoxson.*

Orange—Cut large, sweet oranges in halves, carefully remove pulp and cut in small pieces, sprinkle with sugar and a small quantity of lemon juice. Let stand several hours, then return the pulp to the peeling. Serve with green, garnish with a large spoonful of the following dressing: Yolks of two eggs beaten light, add to them one heaping tablespoonful of flour, one tablespoonful of sugar, a pinch of salt and a little cayenne pepper. Scald three tablespoonfuls of vinegar and carefully whip into the egg mixture. Scald one-half pint of milk and add to the above. Cook until quite thick and just before taking off the stove add a teaspoonful of butter. Beat whites of two eggs to stiff froth, add juice of one lemon. Pour the cooked mixture over the eggs and whip until light.

—*Mrs. Hiram Wilcoxson.*

Waldorf—Two pounds English walnuts, one pound blanched almonds, one can Columbia minced chicken, one-half pound candied cherries, two-thirds can sliced pineapple, one-half pound seeded and halved white grapes, two oranges, juice one lemon, juice mixed with four tablespoons of olive oil, mix until smooth, salt to taste, just before serving add three finely chopped sour apples; serve with whipped cream.

—*Mrs. Keyes, given by Mrs. Ferguson.*

Salad Dressing—Heat four tablespoonfuls of vinegar in a granite pan to almost boiling point, to this add yolks of four eggs well beaten, two teaspoonfuls of sugar, half a teaspoon of made mustard, and cook till thick and dry, take off and beat in one tablespoonful of butter; when ready to use add as much whipped cream in bulk as you have dressing.

—*Mrs. W. R. Painter.*

Potato—To one pint of dice cut potatoes add one teacup of cut celery and one teacup of pecans and one ripe tomato sliced thin and then quartered, salt and pepper to taste and mix with salad dressing made from yolks six eggs, six tablespoonfuls of vinegar, three teaspoonfuls of sugar, one teaspoonful of made mustard, one tablespoonful of butter, and its bulk of whipped

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cream. Place in a bowl made from a large head of cabbage and garnish with nasturtiums.

—*Mrs. W. R. Painter.*

Salad—Four large cakes Philadelphia cream cheese, four dozen pimentos (olives stuffed with red pepper). Stir cheese to cream, drain the olives, chop fine and mix with cheese. Do not use liquor from olives. Press hard into brick mold, cover with ice and salt and let stand for five hours to become thoroughly chilled. Slice like ice cream and serve on crisp lettuce with French dressing.

FRENCH DRESSING—Three tablespoons olive oil, one tablespoon vinegar, one level teaspoon salt, one-fourth teaspoon pepper or paprika, mix the salt and pepper with oil, add vinegar and beat well with fork or egg whip until it becomes thick.

—*Mrs. G. G. Parry, St. Joseph, Mo.*

Sweetbread Salad—Cut up celery. Boil sweetbreads and cut in cubes. Seed one pound Malaga grapes; mix and pour over it good mayonnaise dressing into which has been put plenty of whipped cream.

—*Miss Clyde Ray.*

A Nice Salad—Arrange a lettuce leaf on plate, and put a large spoonful of a very stiff mayonnaise dressing, mixed with whipped cream in the center, on that place a half of a canned peach; fill cavity of peach with nuts, white grapes and celery.

—*Mrs. J. G. Houston, Jr.*



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VEGETABLES.

Slaw Dressing—One-half teacup cream, beat into this two raw eggs, and one teaspoon of sugar. Put it on the stove, and when it is warm add one-half teacup of vinegar, and stir constantly. Chop cabbage, salt, add a few celery seed. Pour over dressing; over slaw when it is cool.

—*Mrs. Nellie Heitz.*

Scalloped Tomatoes—Butter the inside of a pudding dish, then put in a layer of bread crumbs; on them put a layer of sliced tomatoes. Sprinkle with salt, and pepper and small bits of butter and a very little white sugar. Add another layer of crumbs, having top layer tomatoes with butter on each slice. Cover closely until well cooked. Remove the cover and brown.

—*Mrs. George Reynolds.*

Stuffed Raw Tomatoes—Select nice, firm tomatoes and peel them, being careful not to break them so they will leak. Scrape out the center of the tomatoes, removing the core, and add chopped cabbage, Irish potatoes cooked, mashed and seasoned, a small portion of chopped onion and celery seed. Mix all the tomato pulp and season with French dressing. Then salt the tomatoes and put the filling in tomatoes and add a tablespoonful of whipped cream by putting on top of each tomato, and serve on lettuce.

—*Mrs. Herndon Ely.*

Beet Sauce—After beets are cooked and sliced, cover with following sauce: Three-fourths teacup water, one tablespoonful of sugar, heaping teaspoon butter, a pinch salt and pepper, two tablespoonfuls of vinegar. Boil up once and thicken with a little cornstarch. Serve hot.

—*Mrs. Martha Tull Hale.*

Boiled Okra—Put the young tender pods of long white okra in salted boiling water in a porcelain or tin-lined sauce pan (as iron discolors it), boil fifteen minutes. Take off stem and serve with butter, pepper, salt and vinegar, if preferred; or, after boiling, slice in rings, season with butter, dip in batter and fry or stew an equal quantity of tomatoes and tender sliced okra, and one or two sliced green peppers, stew in porcelain kettle fifteen or twenty minutes, season with butter, pepper and salt and serve.

—*Buckeye Cook Book.*

Recipe for Boiled Rice—To one cup of rice use three quarts of water, three level teaspoons of salt, and one teaspoonful of butter. Heat the water to boiling, add the salt and the butter,

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then add the rice and let it boil loudly so as to keep it in motion for twenty minutes; then drain the rice into a colander and set in a warm oven for five minutes to dry.

—*Mrs. Wm. E. Hudson.*

Baked Macaroni—Break up in small pieces about one-third package of macaroni (French or Italian) and pour over this boiling water. When perfectly tender drain off water, and put alternate layer of grated cheese and macaroni, each layer seasoned with generous bits of butter, salt and pepper, and then cover the whole with sweet milk. Bake three-fourths of an hour or until the mixture is thick and brown. Use teacup of cheese cut in small pieces.

—*Mrs. W. E. Hudson.*

Sauce for Cauliflower—Two tablespoons butter, two tablespoons flour, one pint milk or cream. Make as white sauce, season with salt, pepper (and celery salt and parsley), if liked. As removed from the fire add a well beaten egg.

—*Mrs. J. A. Gregory, Columbia Cook Book.*

Potatoes au Gratin—Cut into little balls with a potato scoop, let stand in cold water awhile, then cook until barely tender. Make a drawn butter cream of one tablespoon butter, rubbed with one tablespoon flour and one pint milk, all cooked together. When the potatoes are cold pour over the cream, sprinkle plenty of grated cheese and cracker crumbs on top and bake in a baking dish. Serve hot in dish cooked in.

—*Sojourner's Club, Kirksville.*

Jambalayo—One quart of cooked rice, one can of tomatoes without juice, one can of chili peppers, chopped, twelve thin breakfast bacon slices cooked crisp, cut into small pieces, add part of the grease and a lump of butter, season to taste with salt and pepper. Stir constantly while cooking, until it is thoroughly blended. Serve hot. Cold ham chopped fine, or chicken, makes a good substitute for bacon. When chicken is used it is called chicken jambalayo.

—*Mrs. E. L. Mitchell, Columbia Cook Book.*

Yankee Pork and Beans—Soak a quart of beans three days and nights, changing water every morning. On the fourth morning put into fresh cold water and let boil until, when lifted out of the water, the skin will crack if blown upon. Place a slice of fresh bacon in the bottom of an earthen pot or crock and on this pour the beans, after draining. On the top of the beans pour three tablespoons of sorghum, one of mustard, and a piece of fresh bacon about three inches square pressed down into beans with skin side uppermost and scored. Then salt some fresh cold water and

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pour over the beans until covered. Place crock in oven and bake at least six hours. They cannot be baked too long. Add hot water as needed and keep covered so that they will not burn on top, but remove cover long enough before serving to brown them and crisp the pork. When done the crock should be a third full of a rich brown juice. Serve in dish in which they are cooked and always have enough left to know the luxury of cold beans or baked beans warmed over.

—Mrs. P. H. Browning.

Scalloped Cabbage—One-half head of small cabbage chopped, one-half dozen crackers rolled. Butter dish in which first place a layer of cracker crumbs, and then one of cabbage, on which drop bits of butter, salt and pepper. Fill the dish with alternate layers, the crumbs on top. Add sufficient milk to cover the whole. Bake slowly three-fourths of an hour and brown nicely.

—Mrs. W. E. Hudson.

Warm Slaw—One head of cabbage chopped fine, salt, pepper and celery seed. Pour over this one-half teacup thick cream.

DRESSING—Place over fire one-half pint of good vinegar. Beat well one egg, add one teacup sugar, a lump of butter the size of a walnut. Beat all together and pour into vinegar, let it boil up, then pour over the prepared cabbage. —Mrs. W. R. Creel.

Fried Corn—One can of corn, two eggs, three tablespoonfuls of flour, three tablespoonfuls of milk, salt and pepper to taste. Put a little lard and butter in frying pan, drop corn in from large spoon, fry brown on both sides. Serve hot.

—Miss Caroline Skinner.

Stuffed Peppers—Prepare peppers by carefully removing all seeds. Lay in salt water a few minutes. Next wash sweetbreads, remove all skins and fat, cover with cold water and heat to a boil. Pour off hot water and cover with cold water until firm, cut in small pieces, add equal quantities of mushrooms cut in quarters. Stew in a very little water until all is tender, then season with one tablespoon of butter to each sweetbread, with pepper, salt and a little cream, with flour to thicken. Rinse peppers in clear water, stuff and set in oven until slightly brown, basting frequently. Oysters, chicken or veal may be used as above.

—Mrs. W. E. Hudson.

Fried Egg Plant—Take off a good, thick peeling and cut in slices a quarter of an inch thick, sprinkle well with salt, cover with water and let stand an hour or two. Pour off the juice or water which exudes, wipe each slice dry, dip in beaten egg, then

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in cracker crumbs. Season with pepper and salt and fry brown in hot lard.

—*Mrs. W. R. Painter.*

Saratoga Potatoes—Pare and cut into thin slices on a slaw cutter, large, smooth potatoes. Have ready a deep vessel of fresh lard, from which a blue smoke is beginning to rise. Drop into this a small handful of slices, one at a time, very rapidly. Stir while cooking and when a light brown take out quickly on brown paper to absorb the grease. Dust over with fine salt and proceed as before until all are cooked. They can be warmed over by placing for a very few minutes in hot oven.

—*Mrs. P. H. Browning.*

Baked Sweet Potatoes—Wash and pare one-half dozen large or one dozen small sweet potatoes; slice a quarter of an inch thick. Line baking dish with potatoes; sprinkle a tiny bit of salt, then a layer of sugar and bits of butter. Continue until the dish is filled, finishing with sugar and butter for the top, using one cup of sugar and one-half cup of fresh butter. To the above amount of potatoes pour over all two cups of water. Bake in a moderately hot oven for one and one-half hours.

—*Mrs. George Kennedy.*

Baked Sweet Potatoes—Take ten potatoes about the size of a teacup, peel and boil until almost tender. Then put into a flat pan with a little water, baste frequently with a dressing made with one teacup of sugar, three teaspoonfuls of flour. Mix well, add enough water to make a pint. To this add a piece of butter the size of an egg, that has been melted.

—*Mrs. Minnie H. Clinkscales.*

Sweet Potatoes—Pare, boil in water until tender, sprinkle with sugar, roll in flour and fry in hot butter or fresh lard until a light brown.

—*Mrs. Storms.*

Stuffed Irish Potatoes—Bake good sized potatoes and when done cut half in two, scoop out the inside, mash and add salt, butter, egg and cheese enough to flavor; fill the skins and return to oven to brown.

—*Mrs. Jas. F. Graham.*

Mock Fried Oysters—Take salsify left from dinner, say about a pint; mash fine with two eggs that have been well beaten, one-half cup of sweet milk, a little butter, salt and pepper and enough cracker crumbs that it may drop from spoon. Have ready a frying pan with boiling lard; drop by the spoonful into the hot lard. It will take only a few minutes for them to be a nice brown. Serve on a hot platter and you have a nice substitute for fried oysters.

—*Mrs. H. E. Cason.*

Baked Peppers—Prepare peppers by removing seeds and wash—

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ing in salt water, then wipe them dry with soft cloth. The stuffing I make of light bread, cold ham, either fried or boiled, several tomatoes, one small onion and pieces of celery, if convenient; all must be cut fine in a food chopper, seasoned with pepper, salt, and thoroughly mixed with a fork, then melt a piece of butter the size of an egg and pour over this, stirring well. Be sure and make stuffing enough for number of peppers desired. After filling peppers with this, place in baking dish and set in oven until nicely brown and serve hot. —*Mrs. Minnie H. Clinkscales.*

Stuffed Peppers—Cut off the tops and with a knife remove all seed and membrane. Lay the empty peppers in a pan, fill with hot salt water, and let stand until the water is cool, drain the peppers, make a force-meat of two parts minced chicken and one of salsify or oyster plant cooked until quite tender and cut into small cubes, season with butter and salt to taste, adding a level tablespoon of flour, moistened with stock or gravy in which the chicken was cooked. Fill the peppers, stand them side by side in a baking pan, which should contain about an inch of the stock. Cook half an hour or until the peppers are a nice brown, basting frequently. This will fill a dozen large peppers.

—*Mrs. H. B. Turpin.*

Baked Beans—Use a three-quart granite pan. One quart of white beans. Keep covered with water, and boil until they begin to burst. Drain off all water. Chop up one pint tomatoes, one tablespoonful of salt, three tablespoonfuls of molasses or brown sugar, one teaspoonful of mustard, a little cayenne pepper. Pour this mixture over beans. Wash and skin one onion, and push down in center of pan, lay on a few slices of fat pork, and bake in moderate oven two hours. Add a little water as it cooks, or beans will be too dry.

—*Mrs. R. L. Clinkscales.*

Rice a la Mode—One-half cup cooked rice, four eggs, six slices bacon, one tablespoon chopped onions, one-fourth cup of milk, one tablespoon of butter, one tablespoon of chopped parsley, salt and pepper. Melt butter, add beaten eggs to which milk has been added. Add onion, salt and pepper. Cook slowly until creamy, scraping from bottom of pan as mixture thickens. Pour this over the rice. Serve fried bacon around edge of platter with rice heaped in center.

—*Mrs. Earl Johnson.*

Cauliflower, a la Huntington.—One-half cup vinegar, one-fourth cup olive oil, yolks three eggs, one and a half teaspoonfuls mustard, one and a fourth teaspoonfuls salt, one teaspoonful sugar, one-

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fourth teaspoonful paprika, one-half teaspoonful chopped onion, two tablespoonfuls melted butter (or four tablespoonfuls butter instead of olive oil), one teaspoonful finely chopped parsley. Put cauliflower in salt water to remove insects. Then prepare as for boiled cauliflower and steam until soft. Add vinegar gradually to olive oil. Blend thoroughly. Beat eggs, and add seasonings. Add liquid gradually and cook until it thickens. (May use white sauce and cheese grated instead of vinegar and olive oil.)

—Mrs. Earl Johnson.

Creamed Scalloped Carrots—Three carrots, one-half teaspoonful salt, one-eighth teaspoonful paprika (or pepper), one teaspoonful melted butter, one cup bread crumbs, cream to moisten. Grate carrots, rejecting the core. Add salt, paprika and cream. Cook 20 minutes in double boiler. Place in individual baking dishes, sprinkle with grated cheese, cover with buttered crumbs and brown in oven.

—Mrs. Earl Johnson.



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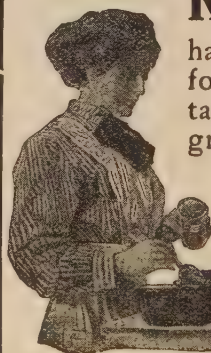
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E G G S.

Omelet—Beat the yolks of the eggs to a smooth cream and the whites to a stiff froth. Put three tablespoons of sweet milk to each egg and a pinch of salt. Mix all together and pour into a skillet with a little melted butter that is very hot. When the omelet has risen and begun to “set” well, slip the skillet into the oven and let it brown delicately; parsley or ham can be added if desired. The omelet can be turned out and served whole like a cake, or it can be doubled over with the chopped ham, etc., between. Dust with pepper when done.
—*Mrs. T. B. Goodson.*

Eggs a la Goldenrod—One tablespoonful butter, one tablespoonful of flour or corn starch, one-half teaspoonful of salt, a little pepper, one-half cup milk. Boil milk and pour over flour and butter and cook till a paste. Add whites of three hard boiled eggs, chopped fine. Pour hot over three slices of toast and spread over all, the fruits of the eggs rubbed through a fruit strainer. Garnish with parsley.
—*Mrs. A. Throop.*

Swiss Eggs—Cover bottom of baking dish with two ounces of fresh butter and over this scatter grated cheese. Drop eggs upon the cheese without breaking the yolks, season with salt and pepper and a little cream. Sprinkle grated cheese again. Bake in a moderate oven for fifteen minutes.
—*Mrs. N. Crouch.*

Egg Gems—Mix together one pint finely chopped meat, scraps of roast or other meat, and one pint bread crumbs, season with salt, pepper and a little butter. If meat is lean moisten with milk. Heat this mixture thoroughly and fill gem pans. Break an egg on top of each and set in oven until eggs are sufficiently cooked.
—*Mrs. Mary Crouch.*

Stuffed Eggs—Six eggs, one tablespoonful of tongue or ham, one tablespoonful melted butter, salt and pepper to taste. Boil the eggs fifteen minutes, cut them in halves lengthwise, take out the yolks carefully, mash them fine, add the butter and tongue or ham finely chopped; salt and pepper. Rub together until smooth, fill the hollowed whites with this and press the corresponding halves together. Dip them first in egg, then in bread crumbs, then again in the eggs, then again in the bread crumbs and fry in boiling fat. Serve hot with cream sauce poured around them.
—*Miss Selma Lawson.*

Scalloped—Hard boil twelve eggs; slice them thin in rings in the bottom of a large well buttered baking dish. Place a layer of

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grated bread crumbs, then one of eggs; cover with bits of butter and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full. Be sure, though, that the crumbs cover the eggs upon the top. Over the whole pour three cups of sweet cream or milk and brown nicely in a moderately heated oven.

—*Miss Selma Lawson.*

Omelet—Four eggs, whites and yolks beaten separately, one tablespoonful of flour, dessert spoon of butter, three-fourths pint of cream or fresh milk, salt and pepper.

—*Mrs. H. E. Cason.*

Puff Omelet—Stir into the yolks of six eggs, and the whites of three, beaten very light, one tablespoonful of flour mixed into tea-cup of cream or milk, salt and pepper to taste. Melt a tablespoonful of butter in a pan, pour in the mixture and set the pan into a hot oven. When it thickens, pour over it the remaining whites of eggs well beaten. Return to the oven and let it bake a delicate brown. Slip off on large plate, and eat as soon as done.

—*Mrs. Bedford Hudson.*

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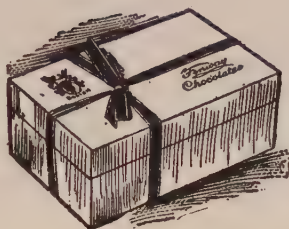
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C H E E S E.

Cheese Straws—To make cheese sticks or straws, mix one cupful of any rich grated cheese with one and a half cupfuls of flour, a saltspoonful of salt, a dash of cayenne and a heaping tablespoonful of butter. Stir into this the yolk of one egg and enough milk or water to make a stiff dough. Roll out like piecrust, cut in strips like straws about four inches long; or roll, if preferred, like a lead pencil. Place carefully on the reversed bottom of a dripping pan, sprinkle a little grated cheese over them and bake in a moderate oven until a golden brown. Served crossed on a plate, log-cabin fashion.

Cheese Pudding—Six tablespoonfuls of grated cheese, two of butter, four eggs, one cup of milk with a tablespoonful of cornstarch stirred into it; salt and pepper to taste. Beat the eggs very light, and pour upon them the heated milk, with a pinch of soda; while warm add butter, pepper, salt and cheese. Beat and pour in a greased pan. Bake in a quick oven 15 minutes or until high and brown. Serve at once as a separate course with bread and butter.

—*Mrs. G. L. Bush.*

Cheese Straws—Two tablespoons (scant) soft butter, four tablespoons (well rounded) flour, three tablespoons bread crumbs, three tablespoons grated cheese, one-half teaspoon (small) salt, small pinch cayenne, one egg. Mix, roll thin and cut in small strips. Bake in quick oven.

—*Mrs. Bedford Hudson.*

Cheese Balls—Grate one pound of mild American cheese, season with salt and cayenne pepper, shape into balls size of a hickory nut and press a pecan or English walnut kernel on either side. Very nice to serve with a salad course.

—*Mrs. P. H. Rea, Marshall.*

Cheese Pudding—Scald two teacups of milk and pour over one teacup of grated bread crumbs, one-half pound of grated cheese, one-half teaspoon of salt; add two well beaten eggs, stir altogether. Just before taking from the oven, roll two crackers and sprinkle over the top and let it remain in the oven until a light brown. Bake in a baking dish. Supper dish.

—*Mrs. Stuart Eads Read, Ft. Smith, Ark.*

Cayenne Cheese Straws—One-fourth pound of flour, two ounces grated parmesan cheese, a pinch of salt and a few grains of cayenne pepper. Mix into paste with the yolk of an egg; roll out to the

Prepare good things to eat at home, but for good things to wear,

thickness of a silver quarter, about four or five inches long. Cut into strips about one-third of an inch wide and lay on a baking dish slightly floured, having twisted to shape. Bake till crisp, but not brown.

—*Mrs. H. B. Turpin.*

Cottage Cheese—Set a crock of clabbered milk on the stove where it is not too hot. Let it scald until the whey rises to the top (be careful that it does not boil, as the curd will become hard and tough). Strain through a coarse cloth or fine sieve till all the whey is out. Put it in a dish, chop fine and season to taste with salt, butter and sweet cream. I like some pepper, also. Mix about the consistency of putty and with hands mould into small balls and serve on something green.

—*Mrs. George L. Belcher.*

Cheese Biscuits—One-half pound cheese grated. Use as much flour as cheese, yolks of three eggs, one tablespoonful of lard, two tablespoonfuls of water, a pinch of salt, and a pinch of cayenne pepper. Roll thin and cut into small biscuits. Pierce each biscuit with a fork to prevent blisters.

—*Mrs. Walter E. Browne.*

Scalloped Cheese—One-half pound of cheese grated fine, two eggs beaten together, two cups of milk, one cup of bread crumbs, one tablespoonful butter, pinch salt and one-half teaspoon mustard, pinch of cayenne pepper. Dissolve the bread crumbs in the milk, then mix it all together, then pour into greased baking dish; bake for fifteen minutes in moderate oven.

—*Miss Selma Lawson.*

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B R E A D.

Yeast—Dissolve one-half cake yeast foam. Boil one large potato and mash. Save water in which you boil, add two teaspoons salt and two heaping tablespoons sugar, two level tablespoons flour. Pour scalding potato water and mix well. Add three-fourths cup of warm water. When cool add dissolved yeast and set to rise. For two small loaves of bread: At night take one quart of flour in which mix rounded tablespoon of lard, then three-fourths cup of sugar, a little salt, half cup liquid yeast and one cup of warm water, one-half cup liquid yeast. Work well and set to rise. First thing in the morning make into loaves and let rise.

—*Mrs. Robert Rea.*

Bran Muffins—One quart meal, one pint sweet milk, one cup molasses, one-half cup brown sugar, one scant teaspoon baking soda dissolved in a little hot water. Bake in a hot oven. Buttermilk may be used.

—*Mrs. Stephen Yates.*

Bran Gems (for constipation)—Two cups of bran. Butter the size of a walnut, one cup of gluten, graham, or whole wheat flour, one-half cup of black molasses, two cups of sweet milk, one teaspoon of baking powder; salt to taste. Bake in gem pans twenty minutes in slow oven. Eat one dry every night at bedtime.

—*Mrs. A. Clarence Smith.*

Bran Gems—Two cups of bran, one cup of flour, two heaping teaspoons of baking powder, one teaspoon of salt, one cup of chopped hickory nuts, one cup of milk, two eggs, one tablespoon of brown sugar (sugar may be omitted).

—*Mrs. John Burruss, Miami, Mo.*

Muffins—One-half cup sugar, one teaspoonful butter. Cream these together; one egg well beaten, one-half cup of sweet milk, a pinch of salt, one cup of flour before sifting, one teaspoonful of baking powder. Bake in a slow, hot oven. This recipe makes six muffins.

—*Miss Ray Quisenberry.*

Light Bread or Rolls—Three large potatoes, cook and mash fine, One quart of potato water; mix potatoes and water together, then add one-third of a cup of yeast to the above ingredients, set away to rise. Next morning make another batter of about one pint of warm water and flour, one tablespoon of salt, one tablespoon of sugar, two tablespoons of lard, then add last night's sponge, stirring all together, making another sponge. When this is light, work in enough flour for bread dough, then work on board twenty minutes. This will

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make three loaves and a pan of rolls. Take off of this dough for rolls. Add one tablespoon of butter, work till quite smooth, then mould out in small rolls as large as a walnut. Let rise, then bake. When done, rub over the top butter or cream.

—Mrs. M. E. Jarboe.

Light Bread—In the evening soak one-half teacup of dry home made yeast one hour. Take two revolving sifters of flour, sift, add one tablespoon of sugar, one tablespoon of salt, one tablespoon of lard: work in flour. Now add three large teacups of luke-warm water, stir in center of flour to a soft sponge. Now add yeast and work into dough as stiff as biscuit dough. Knead well, grease on top and bottom, let rise until morning. Early in the morning mould into pan three medium sized loaves, let rise and bake one hour.

—Mrs. G. B. Shirkey.

Delicate Rolls—First Part—One cup milk, two cups of flour, one cake of yeast. Warm milk and dissolve yeast, stir flour into milk, then put in yeast and set in warm place to rise. Second part—One cup of milk, one-half cup of lard, one-fourth cup of sugar, teacup salt. Warm milk, lard and sugar, until lard is melted. Then stir in enough flour to make a smooth paste and cool; beat whites of two eggs and when paste is cool beat eggs into paste; add to the sponge, stir in enough flour to make dough and let rise again. Third part—Turn onto the board and roll, then butter the surface and fold once, cut, let rise and bake.

—Mrs. Simeon Creel.

Sally Lunn—One quart of flour, two heaping teaspoons of baking powder, four tablespoons sugar. Mix same and stir well together, then break in two eggs; mix together, then add one teacup of sweet milk, and when all is well mixed, take lump of butter size of an egg, melt it and add to the mixture. Stir and bake in jelly cake pans. This should make thin cake layers. When done, butter each layer and place one on the other and serve hot.

—Mrs. S. B. Work.

Coffee Cake—One pint of yeast sponge, one pint of new milk, one pint of sugar, one-half pint of butter, one egg, nutmeg to flavor, flour to stiffen about as thick as biscuit dough. When light, put in pan to rise. Grease the top with butter and add sugar and cinnamon.

—Mrs. Virgil Conkling.

Salt Rising Bread—Take two tablespoonfuls of cornmeal; pour over it one-half teacup of new milk heated to almost boiling point. Stir well and let stand in a warm place over night. It ought to look puffy and light the next morning. If it doesn't, put in some warm

deal of labor to overworked mothers. Call at New York Store.

water and let it stand longer. Put one teacup of new milk and one of warm water in a vessel with one teaspoon each of salt and sugar. Add the mush and beat in flour until it is a thick batter. Then place in warm water and keep the same temperature. When light, mix the bread, add lard and a little more salt and sugar; then warm water to increase the quantity, knead well, mould, place in pans to rise.

—*Mrs. W. R. Creel.*

Salt Rising—Heat one-half pint of new milk almost to the boiling point; stir into this cornmeal enough to make a mush; set aside in a warm place over night. Next morning add one-half pint warm water, a pinch of salt, a tablespoonful of sugar and flour enough to make a stiff batter until it drops from the end of the spoon. Beat well, set aside in warm water in a warm place to rise, greasing the top of the loaves. Place in warm water to rise; when the loaves double themselves, bake in moderate oven.

—*Mrs. R. S. Alexander.*

Boston Brown Bread—One pint of cornmeal, one-half pint of Graham flour, one pint sweet milk, a little salt, one-half cup of molasses with a teaspoon of soda stirred in it. Grease the bucket of the steamer well and steam three hours.

—*Mrs. H. E. Cason.*

Boston Brown Bread—Two cups of cornmeal, one cup wheat flour, one-half cup of molasses, one teaspoon soda, one heaping teaspoon salt, enough sour milk to make a thin batter. Steam three hours, then remove from stove and take out of bucket and put in pan and set in oven and bake one-half hour. Put batter in tin bucket and set in kettle of water to steam three hours.

—*Mrs. E. E. Farnham.*

Beaten Biscuit—One sifter of flour, one level teaspoonful of salt, two tablespoonfuls of lard (heaped and well-rounded), soda size of a pea, mix these, then add one-half pint of sweet milk and the same of water mixed. Work well and beat dough until it blisters. Bake in slow oven.

—*Mrs. J. D. Fristoe, Miami, Mo.*

Beaten Biscuit—Two pints of flour, one tablespoon (heaped) of lard, one teaspoon salt, mix into a stiff dough, with equal parts of sweet milk and cold water; beat thirty minutes until soft and the dough blisters.

—*Mrs. John P. Hubbell, Columbia, Mo.*

Soda Biscuit—One quart of flour, one-half teaspoonful of salt, a level teaspoonful of baking powder, one teaspoonful lard, one pint buttermilk or sour milk. Sift soda, salt and baking powder in one pint of flour, mix moderately stiff and bake in hot oven.

—*Mrs. E. R. Harris.*

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Suet Biscuits—One cup of sour milk, one-half teaspoon soda, one-half teaspoon salt, three-fourths cup of suet, chopped fine, one teaspoon baking powder. Dissolve soda in milk; sift baking powder with flour, rub suet in flour, mix and bake as any other biscuits.

—*Mrs. Edgar Briscoe.*

Soda Biscuit—Sift about one-half gallon of flour in tray, about three pints in one, and into this put one level teaspoon of soda, one teaspoon of salt and mix them, add two tablespoons of lard, mix again, then add one pint of buttermilk. Mix thoroughly, roll and cut into biscuits. Bake in hot oven.

—*Mrs. Minnie H. Clinkscales.*

Graham Bread—Two and one-half cups of buttermilk, two teaspoons of soda, one-half cup of sugar. Stiffen with Graham flour quite stiff. Let rise one hour; bake one and one-half hours.

—*Mrs. J. H. Rea.*

Graham Biscuit—One pint of sour milk, two tablespoons of butter or lard, one tablespoon molasses, one even teaspoonful of soda stirred in the milk; Graham flour enough to make as stiff as can be stirred with a spoon.

—*Mrs. J. W. Hill.*

Newport Waffles—Make one pint of Indian meal into mush the usual way. While hot, put small lumps of butter and a desert spoonful of salt. Set the mush aside to cool, meanwhile beating separately till very light, the yolks and whites of four eggs. Add the eggs to the mush and cream in gradually one quart of wheaten flour; add a half pint of buttermilk or sour cream, in which has been dissolved one-half teaspoonful of soda. Lastly, bring to the consistency of thin batter by the addition of sweet milk. Waffle irons should be put on in time to get hot. Have a brisk fire; grease well and fill the irons only half full, that the waffles may have room to rise.

—*White House Cook Book.*

Waffles—Three eggs well-beaten, three teaspoons of butter, one pint buttermilk, flour enough to make a batter, and one-half teaspoonful of soda, one-half teaspoonful baking powder, put in last.

—*Name Not Given.*

Gems—Two cups sour milk, one teaspoon soda, one egg, one tablespoon butter or lard, salt, enough flour to make a stiff batter, one teaspoon of sugar.

—*Mrs. E. E. Farnham.*

Muffins—Two eggs, one pint of sweet milk, one quart of flour, two tablespoons of butter, two of sugar, two teaspoons of baking powder.

—*Mrs. J. H. Rea.*

Potato Muffins—Take four medium sized potatoes, boil with

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skins on, peel and mash. Take one egg, and two teaspoons of sugar, beat them together in a cup. Then mix in the potatoes and when cool enough add one-half cup of yeast and one-half cup of sweet milk. Beat all together and set to rise in the morning. At noon mix with one quart of flour, one tablespoonful of lard and a little salt. Set to rise. About an hour before time to bake, roll out about an inch thick, cut with biscuit cutter and place in greased pan about one and one-half inches apart. When light, bake in moderate oven.

—*Misses Martha and Ella Wright.*

Potato Biscuit—Cook and mash very fine and smooth four large potatoes; add one-half cup sweet milk, one cup of yeast, seven tablespoonfuls of sugar, one teaspoon of salt. Set to rise. When very light, add two tablespoonfuls of lard and flour enough to make very stiff. Set to rise again; then roll out an inch thick, cut with biscuit cutter, grease with lard or butter, let rise again, making the third time it has risen. Bake in a moderately hot oven. This is fine.

—*Mrs. N. T. Robertson, Miami, Mo.*

Rusk—Three quarts of flour, two cups of sugar, two-thirds cup of butter, two cups of potato yeast, one tablespoonful of salt. Flavor with nutmeg; enough sweet milk to make a soft dough. When rusks are ready to bake, beat up an egg and spread it over them. This same recipe can also be used for coffee cake, leaving out the nutmeg if you choose. Roll it out about two inches in thickness and put it in bread pans, spreading sugar, cinnamon and butter over the top.

—*Mrs. Pfister.*

Rusk—Two teacups of sugar, two-thirds of a cup of butter, two eggs. Beat them well together, add one pint of sweet milk and one of good lively yeast, and flour sufficient to make a soft sponge. Set it where it will be warm over night. Next morning knead in more flour and let rise again. Then mould them into rolls; when light bake them in a moderate oven.

—*Mrs. J. W. Hill.*

Currant Loaf—When baking bread take out a piece of dough as large as for a loaf. To this add one beaten egg, one-half cup of sugar, butter or lard the size of an egg, and one cup of raisins or currants. Knead all thoroughly and put into a baking tin. When very light, bake.

—*Mrs. Ora Willis.*

Johnnie Cake—Sift one quart of Indian meal into a pan, make a hole in the middle and pour in a pint of warm water, adding one tablespoonful of salt. With a spoon mix the meal and water gradually into a soft dough; stir it very briskly for a quarter of an hour or more, until it becomes light and spongy, then spread the dough

smooth and empty on a straight, flat board. Place the board nearly upright before an open fire and put an iron against the back of it to support it. Bake it well and use for breakfast.

—*Mrs. Capt. William Hill.*

Corn Bread—One pint of buttermilk. Into this put one egg, one level teaspoon of salt, one teaspoonful of soda and two teaspoonfuls of sugar. Mix and sift enough meal to make proper consistency; have small pan on stove with one tablespoonful of hot lard. Pour this in bread and sift a little meal in pan to prevent sticking and bake in rather a hot oven twenty minutes.

—*Mrs. Minnie H. Clinkscales.*

Corn Lunn—Two eggs, three-fourths cup melted butter, three-fourths cup of sugar, one cup milk, one cup of flour, one cup of cornmeal, two teaspoonfuls of baking powder. Serve very hot.

—*Mrs. Bedford Hudson.*

Mush Corn Bread—One pint of cornmeal, one teaspoon of salt, tablespoon of lard, and pour over this enough boiling water to make a stiff dough, having the griddle well greased and hot. You make out in small cakes with the hands and fry brown.

—*Miss Effie Helms.*

Crackling Corn Bread—One quart of meal, one teaspoon salt, one cup of fine cracklings. Mix with warm water, make into small pones; bake in greased pan about twenty minutes.

—*Mrs. Frank Tull.*

Poor Knights—Cut a roll into thin slices, beat up two eggs with one pint of milk; sugar and nutmeg to taste. Put the bread to soak in this custard; fry a nice brown.

—*Mrs. J. F. Graham.*

Puffets—Three eggs, three-fourths cup of sugar, butter little larger than the size of an egg, one pint sweet milk, three pints of flour, three teaspoons of baking powder.

—*Mrs. Ralph Lozier.*

Rice Bread—Three eggs, two cups boiled rice, one quart of sweet milk, one cup meal, one teaspoon salt, one tablespoon melted butter, two teaspoons baking powder. Grease and heat pan. Bake twenty minutes in a slow oven.

—*Mrs. James Ferguson, Richmond.*

Coffee Cake—One egg, three-fourths cup white sugar, three-fourths cup sweet milk, one and one-half cups flour, one and one-half teaspoons of baking powder, butter size of walnut, a few raisins and nuts, sprinkle sugar and cinnamon over the top. Put into a rather deep pan, bake in a moderate oven. Serve hot.

—*Mrs. Frank Atwood.*

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Nut Bread—One cup pecans, one cup sugar, one cup milk, one egg, four cups flour, two heaping teaspoons baking powder. Work all together, and let stand twenty minutes; then bake in a slow oven one hour. This makes two loaves. —*Mrs. John E. Sykes.*

Nut Bread—One egg, and beat into it one-fourth cup of sugar, add one teaspoon of salt and two cups milk. Mix four teaspoons baking powder with four cups flour and mix into this the other ingredients, add one cup chopped nuts. Stir until smooth and then make into two loaves; let them rise in pans twenty minutes and bake twenty minutes in a slow oven. —*Mrs. J. V. Rea, Spokane, Wash.*

Love Puffs—One pint of flour, one pint of sweet milk, one-half teaspoon of salt, butter or sweet lard size of walnut; melt before you add to milk and flour. Beat well three eggs together and add one tablespoon of water. Mix well and bake slowly twenty minutes in muffin rings. —*Mrs. Robert Rea.*

SANDWICHES.

Pimento Paste—One teacup cheese grated, one-half cup of cream or milk, one teaspoonful mustard. Salt to taste. Butter the size of a walnut, two eggs, one-half can of pimentos (10 cent can). Put butter in double boiler. Melt; add cheese. Melt both. Add milk; dissolve mustard and salt in a little of the milk. Stir until thick. Add beaten eggs and cook until smooth. Take off stove and add pimentos cut up fine. —*Miss Nell Merrick.*

A Delicious Sandwich Filling—A sandwich filling useful for a tea is made of cold boiled chicken chopped very fine, to which, for the meat of one chicken, weighing about three pounds, is added half a pound of almonds that have been blanched and finely chopped. Season the mixture with two teaspoonfuls of salt and a saltspoonful of pepper. When thoroughly blended in a smooth paste, it is ready to spread on thin slices of bread, cut in oblong or fancy shapes. —*From the New York Evening Post.*

Cream Cheese—On slightly toasted bread spread cream cheese, and place a thin slice of hard boiled egg on top of this, then several sardines around the toast. —*Mrs. A. Clarence Smith.*

Sardine Canapes—Equal portions of hard boiled yolks of eggs and sardine, a speck of cayenne pepper, a pinch of salt, one-fourth teaspoonful dry mustard, and lemon juice enough to make a paste. Spread between fresh wafers.

—*Mrs. Fred Wenderoth, Border City Cook Book, Ft. Smith, Ark.*

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Club Sandwich—Cut bread in rather thin slices, toast slightly and cut in triangular pieces. Place upon slice of toast a lettuce or thin cabbage leaf, cover with thin layer of mayonnaise, place upon this a slice of chicken or turkey; cover this with very thin slices of breakfast bacon broiled to a turn, place on this another piece of the toasted bread and serve on warm plates.

—*Mr. Rees Turpin, Kansas City.*

Swiss Sandwiches—Mix equal parts of grated Swiss cheese and chopped English walnuts, season with salt and paprika; spread between slices of buttered bread, cut into any shape.

—*Mrs. W. H. Winfree.*

Tartare Sandwiches—Chop three sardines, a cupful of boiled ham and three small cucumber pickles very fine and mix them with a teaspoon each of mustard, catsup, vinegar and a seasoning of salt and cayenne. Spread upon buttered bread, cut diagonally across.

—*Mrs. W. H. Winfree, Colfax, Wash.*

Sardine Sandwiches—Open a box of sardines and, after removing the fish, allow water to flow over them to wash away the oil, take the skins from the fish and chop fine, with one hard boiled egg for every four fish. Work into a paste, with one and one-quarter tablespoonfuls of mayonnaise to every egg used. Season with a saltspoonful of salt and half as much pepper. Spread over thin slices of bread from which the crust has been trimmed, and form into sandwiches.

—*Mrs. Fanny R. Fleming.*

Ham and Egg Sandwich—To one cupful of finely chopped boiled ham add six hard boiled eggs, one teaspoonful of salt, one-half teaspoonful of pepper, one tablespoonful made mustard, two teaspoonfuls of melted butter, two tablespoonfuls vinegar. Mash and work these ingredients with a heavy spoon until they form a paste. Spread between thin slices of bread.

—*Mrs. Hiram Wilcoxson.*

Oyster Sandwich—Wash, drain and wipe perfectly dry the oysters. Mash to a paste, add a tablespoonful of lemon juice to each cupful of paste. Make a very thick, rich mayonnaise dressing. When cold spread a thin slice of bread with mayonnaise and another slice of bread with oyster paste; press the slices firmly together. Chicken and salmon sandwiches may be made the same way.

Fruit and Nut—Mash to a paste an equal quantity of figs, dates or raisins, and nut meats. Moisten with enough whipped cream to hold together; spread on thin buttered bread. If boiling water is poured over dates, figs or raisins they will mash easily.

—*Mrs. W. J. Turpin, Jr.*

Little things in life summed up make happiness or misery. We

Peanut Sandwiches—Grind the peanuts with a small meat grinder, and mix well with a mayonnaise dressing. Spread between oblong pieces of salt rising bread that has been sliced very thin.

—*Mrs. Marshall W. Craton.*

Cheese and Nut—Two cakes of Blue Label cream cheese, mixed with enough cream to thin it, and add to this one teacup nut meats, a little bit of sweet green pepper chopped. Spread between slices of bread.

—*Mrs. William E. Hudson.*

Brick Sandwiches—Cut crust from a loaf of cream bread into slices one-half inch thick, put in filling one-half inch thick made of ground cheese, pimentos, celery, hard boiled eggs mixed with salad dressing. Between the next layer put lettuce and sliced fresh tomatoes. Serve on meat platter garnished green, cutting it, as you serve, into six or seven slices to the loaf. —*Mrs. W. R. Painter.*

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CHAFING DISH.

Welsh Rarebit—One pound of good cheese, grated, three-fourths teaspoonful salt, one-fourth teaspoonful of red pepper, one-fourth teaspoonful of mustard, one-half tablespoon Worcestershire sauce, four tablespoonfuls beer or ale, lump of butter the size of a walnut, two eggs well beaten. First, put the butter into chafing dish, melt; dump in cheese, stirring constantly; add mustard carefully; then salt, then pepper, then Worcestershire sauce. When mixture is "loblolly," gradually add the beer and keep on stirring until mixture is soup like, of even texture. Then put in eggs and stir consistency of scrambled eggs. Serve with toast or crackers. This amount serves six persons.

Mrs. H. A. Dunker.

Welsh Rarebit—One pound of grated cheese, one cup of sweet milk, nearly two tablespoons of butter, two tablespoons of corn-starch, nearly one-half teaspoon of salt, nearly one-half teaspoon mustard, small bit red pepper.

—Mrs. Robert Martin.

Eggs with Tomatoes—Beat eight eggs light. Cook together in your chafing dish a tablespoonful each of flour and butter. When these bubble and are blended, pour upon them one-half can of tomatoes, which you have rubbed through a colander. Stir until smooth, season with salt, add teaspoonful of onion juice and very gradually add the beaten eggs, stirring all the time to prevent curdling. Add pepper to taste, pour the mixture upon slices of buttered toast. Serve very hot.

—Miss Fanny Whitledge.

Chicken Croquettes—Four cups mixed chicken, one cup bread crumbs, three eggs, drawn butter. Roll chicken, bread crumbs, eggs, seasoning (and enough drawn butter to moisten) into pear-shaped balls. Dip these into beaten eggs and bread crumbs, put into chafing dish and fry a nice brown.

—Miss Fanny Whitledge.

Frog Legs—Frog legs, gill cream, three tablespoonfuls of butter, pepper, salt, two tablespoonfuls of flour. Put butter in the chafing dish and stir in the flour until smooth; then add the cream. Season the frog legs with salt and pepper; put them in the chafing dish, cover and cook about twenty minutes. If necessary, add a little more cream.

—Miss Fanny Whitledge.

Shrimp—One-half pint of shrimps (fresh or canned), tablespoon of tomato sauce, two tablespoonfuls butter, one-half onion (grated), one-half cup of boiled rice, gill of cream. Put the butter into the

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chafing dish; when hot stir in the onion and rice; add cream, shrimps and tomato sauce. Stir until it boils, then let it simmer for five minutes.

—Miss Fanny Whitledge.

Oyster Pan Roast—Dozen large oysters, tablespoonful of butter, one-half pint oyster juice, salt and pepper, two slices toast. Put butter in chafing dish, as it creams add oysters and juice, salt and pepper. Cover and cook two minutes. Serve hot on toast moistened with juice.

—Miss Fanny Whitledge.

Scrambled Eggs—Six eggs, gill of cream, tablespoonful of butter, salt, pepper. Put the butter into the chafing dish. When hot, add cream and eggs; season with salt and pepper. Stir constantly for two or three minutes.

—Miss Caroline Skinner.

Fricassee of Dried Beef—One cup of dried beef chopped fine, one tablespoonful butter, one-half pint milk, two eggs. Melt the butter in the milk over hot water, put in the meat and cook five minutes. Add the beaten eggs slowly and stir until the sauce is thick. Serve on toast or fried bread.

—Miss Caroline Skinner.

Cream of Oyster—One pint of blue point oysters. First put the liquor in dish with a little butter and enough flour to thicken it; salt and pepper. When this thickens, serve on toast.

—Mrs. W. H. Winfree, Colfax, Wash.

For Chafing Dish—Five eggs, one-half can of asparagus, one-half pint of milk, one tablespoonful butter, two teaspoonfuls of flour, one-half teaspoonful salt and a little pepper. Boil the milk and stir in slowly the flour rubbed into the butter, salt and pepper. When creamy stir in the tips of asparagus, break in the eggs and cook without stirring until they are set. Serve from dish.

—Mrs. N. E. Crouch.

Creamed Oysters—One pint of milk, one pint of oysters, one-half tablespoonful of flour, one-half tablespoonful of butter, one-half teaspoonful of salt, cloves, nutmeg. When milk boils stir into it the butter, into which the flour has been rubbed. Season with cloves and a slight grating of nutmeg and salt. When creamy add oysters without their liquor, allow them to be just heated through and serve on thin strip of buttered toast.

—Mrs. J. L. Kinhead.

Scrambled Oysters—Beat separately yolks and whites of four eggs, mix and add a dozen and a half large oysters, add a pinch of salt, a dash of pepper and a scant half teaspoonful of sugar. Melt in chafing dish a tablespoon of butter, when hot add the above mixture and cook slowly, stirring constantly. Serve with toast.

—Mrs. Hiram Wilcoxson.

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Peas and Shrimps—One can of best domestic peas or two of the French peas, one can of shrimps, one pint of cream. Heat the cream until a scum forms, then add the shrimps cut into small pieces, let get thoroughly heated, then put in the peas and cook a few minutes. Pepper and salt. Serve on toast or crackers.

—*Anna J. Crouch.*

Chafing Dish Spaghetti—Two packages of spaghetti, one can of tomatoes, one can mushrooms, one teacup olive oil, one large can of pimentos, one large white onion. Season with red pepper and salt. Cook four hours or half a day in a fireless cooker. Will keep for several days. Warm and serve from a chafing dish.

—*Mrs. Caroline Wallace, Lake Cora, Mich.*

Welsh Rarebit—One pound cheese, one cup milk or cream, two eggs, one teaspoon mustard, one-half teaspoon salt, one teaspoon Worcestershire sauce, dash red pepper. Milk first, when heated add cheese and when melted add the other ingredients, a little baking powder.

—*Mrs. John T. Edmonds.*

C A N D Y.

Nut Candy—Two teacups of the very darkest brown sugar, one tablespoon of butter, one-half teacup of cream. Stir constantly to keep from burning; two teacups of shelled pecans. Put nuts in while mixture is on fire and is about as hard as cake icing. Stir constantly after taking off the fire and when well sugared put out on waxed paper by the dessert spoonful. —*Mrs. Stephen Yates.*

I do not hesitate to award Karo the preference above any other table syrup used in my household. —*Marion Harland.*

Chocolate Caramels—Three pounds white sugar, one cake (one-half pound) Baker's chocolate, one-third pound of butter, two cups of cream, about one pint of water. Cook very slowly and when hard enough to crack on side of glass in cold water, take off and add one tablespoon of vanilla. Do not stir. Pour into buttered cake pans, then cut into squares when almost cold. —*Mrs. Stephen Yates.*

Buttermilk—Three large cups of brown sugar, butter size of a walnut, enough buttermilk or cream to wet up well. Flavor with vanilla. —*Mrs. Henry Lewis.*

Walnut Candy—Two pounds of brown sugar, one cup of Karo syrup, one cup of milk, two tablespoons of butter. Boil slowly for a long time. When thick, beat until creamy, then stir a half pound of walnuts in and keep stirring until it is quite thick; drop off by small spoonfuls on buttered paper. —*Olive Bush.*

Praulines—Two and one-half cups of light brown sugar, three-fourths cup of cream, small spoonful of butter, when candy is nearly done, just before taking off, a teacup of nuts chopped. Beat until it crumbles. —*Mrs. E. L. Fugate, Raton, N. M.*

Chocolate—Six cups light brown sugar, three-fourths cake of Baker's chocolate, lump of butter size of an egg, two cups of milk. Boil a short while, then take off the stove and beat until ready to pour in buttered dish. Flavor with vanilla. When cold, cut into blocks. —*Mrs. T. S. Baller.*

Nut—Two cupfuls pulverized sugar, one-half cupful of sweet milk, butter size of a walnut. Boil twenty minutes, then add cup of nuts. Beat until thick and pour on buttered plates. Delicious. —*Mrs. H. H. Wilcoxson.*

Chocolate Caramels—One pound of brown sugar, one pound of sweet chocolate, one cup of sweet milk, one cup of syrup, three-fourths pound of butter. Boil 35 or 40 minutes, stirring most of the time

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to keep from sticking. Pour out in buttered tins and when cool enough, cut into small squares. —*Mrs. Charles S. Austin.*

Fudge—Two cups of sugar, one cup of milk, two squares of chocolate, and butter the size of an egg. Boil ten minutes, take from fire and stir well. Cool and cut in squares.

—*Miss Adele Fleming.*

Peanut—One cup of white sugar and one cup of chopped peanuts.

Put the sugar into a smoking hot iron frying pan, no water; stir and stir until dissolved. Add peanuts and turn immediately into a buttered tin. Cut into squares. —*Mrs. Fanny R. Fleming.*

Molasses—One cup of molasses, two cups of sugar, and one tablespoonful of vinegar, a small piece of butter and a little vanilla. Boil ten minutes, then cool and pull. —*Miss Kathreen Graham.*

Taffy—Two cups of brown sugar, one-half cup of butter, four tablespoonfuls of molasses, two tablespoonfuls of water, two tablespoonfuls of vinegar. Boil until brittle. When done, add one teaspoon of soda dissolved in hot water. Flavor to taste. Pull with tips of fingers until it begins to string. Break in pieces by striking with a knife.

—*Mrs. E. J. Rea.*

Pop Corn Balls—Two cups of sugar, one-half teaspoonful of cream of tartar, water enough to dissolve the sugar. Cook until candy, pour over pop corn and stir; press into balls while hot.

—*Miss Nellie Storms.*

Butter Scotch—Melt a pound of brown sugar in a pan without water. When dissolved add a quarter of a pound of butter beaten to a cream and keep constantly stirring; flavor with an ounce of ground ginger.

—*Miss Gusta Winfrey.*

Cream—Into a granite saucepan put two cupfuls of granulated sugar, half teaspoonful of cream of tartar, two-thirds of a cupful of hot water. Let it stand for ten minutes, dissolve sugar thoroughly and boil until it can be rolled in a ball when dropped into cold water. When cool enough to bear your fingers in it, begin stirring it. Add any flavoring preferred, and stir until creamy; then knead with the hands until pliable, soft and smooth. Mix in nuts and fruit and make into a loaf. Slice when it stands awhile.

—*Mrs. Hiram Wilcoxson.*

Cream (No. 1.)—Three cups white sugar, three tablespoonfuls cream, three tablespoonfuls vinegar, one cup of water, or enough to cover sugar, butter size of walnut, one teaspoonful of vanilla. Boil until candy begins to turn dark in center of pan; then cool and pull. Cook slowly.

—*Mrs. E. L. Fugate, Raton, N. M.*

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Cream (No. 2.)—Two cups of sugar with enough water to dissolve sugar thoroughly. When it begins to boil, add one teaspoonful of cream and a small piece of butter. Cook until it cracks on side of cup. Vanilla to taste. Cool and pull. Cook slowly.

—*Mrs. E. L. Fugate, Raton, N. M.*

How to Prepare Salted Almonds—Remove kernels from the shell, place in boiling water, slip off the skins, dry and place in a pan containing hot butter, put in a moderate oven and brown as you would coffee, stirring frequently. Remove from oven and salt to taste.

—*Mrs. Henry Lewis.*

Peppermint Wafers—Two cups of granulated sugar, one cup of water, one teaspoonful of cream of tartar. Cook till it threads. When almost done, add one-half teaspoonful of essence of peppermint, or four drops of oil of peppermint. Beat till stiff and drop on greased paper. If it gets too hard, add a small amount of boiling water.

—*Miss Lyde Bowdry.*

Candy Roll—Six pounds sugar and three cups milk, boil over a very hot fire; when done add one-fourth pound butter and beat well for five minutes; have one pound of dates, one pound figs, one-half pound citron and two pounds nuts (hickory nuts are best) chopped and mixed together, add this to candy and stir until it begins to sugar, then pour into a thick towel thoroughly wetted; mould into a long roll and pin towel tightly together; place candy roll on marble table and leave twenty-four hours, it will then be hard and ready for use.

—*Miss Estell Anderson, Columbia Cook Book.*

Fondant for Cream Candies—Five pounds sugar, one pound glucose, enough water to cook sugar well. Cook to a soft ball when tried in cold water. When moderately cool beat until a cream is formed and turn out on slab and knead until pliable enough to form into shapes and flavor as desired.

—*Mrs. J. F. Pautler.*

Caramels—Two pounds sugar, three pounds glucose, one-half gallon cream, five ounces paraffine. Cook until when tried in cold water will form a good medium ball. For chocolate add one-half pound bitter chocolate. For nut, three-fourths pound nuts.

—*Mrs. J. F. Pautler.*

Butter Scotch—Five pounds sugar, one pound glucose. Cook high so it will not stick to the teeth when tested in cold water, and add one-fourth pound butter. If not colored add one large spoon black molasses and flavor and turn out on buttered slab. When cool cut in squares.

—*Mrs. J. F. Pautler.*

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Taffy (white)—Three pounds sugar, three pounds glucose. Add water enough to cook sugar well. Cook until will harden in cold water; pour on buttered slab and when cold add flavoring and pull well.

—*Mrs. J. F. Pautler, Bixby, I. T.*

Candy Roll—Three cups of brown sugar, enough cream to moisten well the sugar, one tablespoon of butter, one square of Baker's chocolate, one cup of nuts (any kind), cook well and beat until stiff. Have a dampened cloth, pour on the cloth and roll up and let stand until thoroughly cold, then slice. Fruit or cocoanut can be added to this roll and caramel may be used in place of chocolate for foundation.

—*Mrs. Henry Lewis.*

Divinity—In one pan put three cups of sugar (white), one cup of rock candy syrup with water to dissolve. In another pan put one cup of sugar (white) with water. When done pour this on the whites of three eggs; then pour all in contents of first pan and stir. Use no flavoring or butter.

—*Anna J. Crouch.*

Marshmallow Candy—Two cups of sugar, one-half cup water, two tablespoonfuls gelatine dissolved in eight tablespoonfuls water. Let sugar cook to the crack stage, beat sugar in syrup twenty minutes.

—*Mrs. Chas. Jacobs.*

Turkish Delight—Break an ounce of sheet gelatine into pieces, soak in half cup of cold water two hours. Make a syrup of two cupfuls sugar and one-half cup cold water, when it boils, add gelatine and cook steadily twenty minutes. Flavor a portion with essence of rose and the rest with the grated rind and juice of a half lemon. Turn into wet tins and when jellied cut in squares. Chopped nuts add variety to this candy, but only a few should be used; dust with confectioner's sugar.

—*Mrs. Chas. Jacobs.*

Sea Foam—Three cupfuls light brown sugar, one cupful boiling water, place over the fire, stir only until sugar is dissolved, then cook without stirring until a little dropped from the tip of spoon spins a thread. Take from the fire, and when the mixture stops boiling, pour gradually over the beaten whites of two eggs, continue to beat with a wire whip until the mass is soft and creamy yet of a consistency to stand alone without spreading. Flavor with vanilla; add cup nuts when half beaten.

—*Mrs. Chas. Jacobs.*

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CAKES.

The Straw Test.

With a broom-straw pierce your cake,
When you think it's done enough;
If the straw gets sticky rough,
You must longer bake.
If it comes out clean and neat,
Then the cake is fit to eat.

Successful Cake Making—"Good cakes are always extravagant," say the uninitiated; but good cooks know that good results cannot be obtained from poor material nor scanty supply. Good cake requires good butter, as good as for the table. It demands fresh eggs, pure flavoring extracts and the foundation recipe embodies correct proportions. The butter and sugar should always be creamed together; if the butter is too hard to mix well, it may be softened, but under no circumstances melted. Whites and yolks of the eggs should always be beaten separately; the whites should be stiff enough to cut with a knife. Chilling the bowl and beater or a pinch of salt will facilitate stiffening. Not a drop of liquid albumen should be allowed to enter the cake. Good cake making is not a magic, but infinite painstaking. Cake should be stirred in but one direction. Order for mixing: First the butter and sugar, then a little flour, before putting in the milk, then the flour and eggs alternately; sift the baking powder into the flour.

—Mrs. Dr. L. Tull.

Fruit—Twelve eggs, one and one-fourth pounds of sugar, one and one-fourth pounds of flour, one pound butter, one goblet of molasses, two pounds of raisins, one teacup of brandy or wine, two pounds of currants, two tablespoons of cinnamon, one and one-half pounds of citron, one tablespoon of mace, one pound of dates, one tablespoon of cloves, one pound of figs, two tablespoons of spice, one pound of almonds, two nutmegs, one pound of French candy (cherries, pears, etc.). Cream butter well and then add sugar and yolks well beaten, then flour and whites alternately, next molasses, brandy and soda, then the spices, last the fruit well floured. Seed the raisins and dates and cut fine. Bake four hours.

—Mrs. I. O. Herndon.

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LOAF CAKES

Angel Cake—Whites of eight large or nine medium eggs, one and one-fourth cups granulated sugar, one cup Swan's Down cake flour, one-half teaspoon cream of tartar, a pinch of salt added to eggs before whipping, flavor to taste. Sift, measure and set aside sugar and flour; whip eggs to foam, add cream of tartar, and whip until very stiff; add sugar and fold in (always using a spoon to mix cakes with), then flavor and fold in, then flour and fold in lightly through. Put in a moderate oven at once. Will bake in about 25 minutes; should not take longer, as baking too long dries out moisture, makes them tough and dry. Put in moderate oven—too hot for butter cakes and not hot enough for biscuits. If cake is properly mixed it will raise above pan. When it is done it begins to shrink; let it shrink back to level of pan. Watch carefully this stage and when it shrinks back to level of pan take out of oven and invert immediately, rest on center tube, let hang until perfectly cold, then cut cake loose from around sides and center tube. Knock back slide, insert knife and cut loose from the bottom; turn out.

How to Bake Angel Cake—Put dough in regular cake pan, do not grease pan—you want the cake to stick firmly. Study your oven to find out if it bakes good brown under bottom. If cake does not crust under bottom, it will fall out when inverted, and shrink in the fall. Put cake in a moderately hot oven and here you must use judgment—not hot enough for biscuit—too hot for butter cake; experience only can teach you on this point. If you see cake browning before it raises to top of pan, throw your oven door open and let cold air rush in and cool oven instantly. Be not afraid—the cold air will not hurt the cake, two minutes will cool any oven; watch cake closely, don't be afraid to open door every three or four minutes. This is the only way to properly bake this cake. When cake has raised above top of pan increase your heat, and finish baking rapidly. Will bake in about 25 minutes; should not take longer, as baking too long dries out moisture, makes them tough and dry. When it is done it begins to shrink; let it shrink back to level of pan. Watch carefully at this stage and take out of oven the moment it shrinks back to level; invert; let hang in pan until cold; then cut cake around the sides and center tube. Then, with knife handle, knock back the slide in pan; run knife under cake from both sides; turn out. Sponge cake should be baked and tested just like angel cake.

Five Dollar Fruit Cake—Ten eggs, one pound butter, one-fourth pound candied orange peel, one pound brown sugar, one pound flour,

Prepare good things to eat at home, but for good things to wear,

four pounds raisins, four pounds currants, one pound citron, one pound walnut meats, one cup New Orleans molasses, one teaspoon soda, one wineglass whiskey, one wineglass wine or port, one nutmeg, two tablespoons cinnamon, one-half teaspoon cloves, one teaspoon allspice. Bake in slow oven.

—*Mrs. Bedford Hudson.*

Fruit—Twelve eggs, one and one-fourth pounds of flour (six and one-half cups), one and one-fourth pounds of sugar (two and one-half cups light measure), one pound of butter (two cups), two pounds of raisins, two pounds of currants, one pound of citron, one pound of dates, one pound of figs, one pound of blanched almonds, one cup of molasses (not sorghum), one cup of whiskey, one teaspoonful of soda dissolved in hot water, mixed with molasses, two tablespoons of cinnamon, two tablespoons of spice, two tablespoons of mace, one tablespoon of cloves, two whole grated nutmegs. Cream together the butter, sugar and yolks of eggs. Then add molasses, to which the soda has been previously added, then add flour and whites alternately; then spices mixed in one-half the flour; lastly the fruit well floured. If dark cake is preferred, brown half the flour.

—*Miss Eliza Turpin, Given by Miss Lida Tull.*

Fruit—One pound of sugar, one pound of butter, two pounds of raisins, two pounds of currants, one pound of citron, one-half pound of almonds, one-half pound of figs, one pound of dates, one cup of molasses, five cups of flour, twelve eggs, one teaspoon of soda, two teaspoons of cream of tartar, one tablespoon each of cinnamon, spice, cloves and nutmeg, one glass of whiskey. Cream butter and sugar until light. Beat eggs separately, sift flour, cream of tartar and soda together. Mix all save the fruit and nuts, which should be added last, having previously been dredged with flour. Slice citron thin and add with alternate layers of mixture.

—*Mrs. J. W. Hill.*

Christmas—The whites of ten eggs, one cup of butter, two cups sugar, three cups of unsifted flour, one cocoanut (grated), one-half pound of citron, two cups pecans, two tablespoonfuls of baking powder (not quite heaping). Use part of the flour for the nuts and citron. Bake in a loaf in a slow oven.

—*Miss Willie Cunningham, Norborne, Mo.*

Small White—Whites of three eggs, two-thirds cup of butter, one and one-half cups sugar, one cup milk, one teaspoon vanilla, one teaspoon baking powder, three cups flour. Mix quickly.

—*Mesdames W. L. Belcher, W. W. Robertson.*

whether you be lady, gentleman, or child, go to New York Store.

Sponge—Eight eggs, beaten separately, one pint sugar, one pint flour.

—*Mrs. W. W. Robertson.*

—*Mrs. W. L. Belcher.*

Marble—(Dark Part)—Seven eggs, the yolks, two cups of brown sugar, one cup of butter, one cup of molasses, one cup of sour cream, five cups of flour, one teaspoonful of soda, one teaspoonful of pepper, two tablespoonfuls of cinnamon, one tablespoonful of allspice, one tablespoonful of cloves.

(White Part)—Seven eggs, the whites, two cups of white sugar, one cup of butter, one and one-half cups of sweet milk, three cups of flour, one teaspoonful of cream of tartar, one teaspoonful of soda. This can be made into a layer cake or not, as one should prefer.

—*Mrs. E. W. Herndon.*

Loaf Cocanut—One cup each of butter and milk, two cups of sugar, three cups of flour, whites of six eggs, one and one-half cups grated cocoanut, two teaspoons baking powder. This can be baked in layer pans with the following filling: Filling—One pint fresh milk; when boiling, stir in one tablespoon of cornstarch, previously moistened with water, one tablespoon sugar, one-half pound package of cocoanut. Put this on to boil with the milk.

—*Mesdames Graham and Cason.*

White Mountain—Whites of ten eggs, three cups of sugar, one cup of butter, three and one-half cups of flour, one cup of sweet milk, two teaspoons of baking powder, scant teaspoon extract of lemon.

—*Mrs. J. T. Goodson.*

Hickory Nut—One pound of flour, one pound of sugar, one-half pound of butter, six eggs beaten separately; one pound of raisins, one pint of nut kernels, teaspoon soda, two teaspoons cream of tartar, one cup of sweet milk. Dredge fruit and nuts in part of flour. Bake in slow oven.

—*Mrs. R. B. Minnis.*

Nut and Cracker—One cup of walnuts, one-half cup of raisins, one-half cup citron. Chop walnuts, raisins and citron together. One-half cup of butter, one and one-half cups of sugar, seven eggs beaten separately, one cup of grated chocolate, one and one-half cups of rolled and sifted crackers, four tablespoons milk, one teaspoon baking powder. Flour fruit to prevent settling. Icing put on when cold.

—*Mrs. C. S. Austin.*

Sponge—Three eggs, one cup of sugar, small half cup water, one and one-half cups flour, teaspoonful baking powder.

—*Mrs. Sam Weil.*

Fine Fruit Cake—One cup butter, three cups white sugar, one-

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half cup molasses, four eggs, one cup sour milk, seven cups flour, one-half teaspoon soda, one tablespoon cloves, one tablespoon cinnamon, one tablespoon nutmeg, one pound raisins, one pound currants, one pound nuts (almonds or pecans), one-half pound citron, one pound dates, one pound figs, one-half pound candied cherries, one-half pound candied pineapple, extra flour to roll fruit in. Steam four hours and bake two hours in slow oven. Pour one-half cup brandy over cake while warm.

—Mrs. B. S. Risley.

Oat Meal—Two and one-half cups oatmeal (uncooked), two cups flour, three-fourths cup lard, one and one-half cups buttermilk, one teaspoon soda, one and one-half cups sugar, one cup raisins, one cup currants, one and one-half teaspoons ground cinnamon, two eggs; bake in buttered muffin rings.

—Mrs. J. H. Conway.

Dried Apple—One cup of butter, one cup of light brown sugar, one cup of sour milk, two cups of apples after they are cooked, two and one-half cups of flour, two eggs; one teaspoon of cinnamon, one teaspoon of allspice, one teaspoon of cloves, one-half of a nutmeg, two teaspoons of soda dissolved in hot water. Take one pound of dried apples, soak them over night, then chop fine next morning, and cover them with New Orleans molasses and stew down till thick like preserves. This is enough apples for two cakes, but if put in a bottle will keep.

—Mrs. A. B. Holland, Trinidad, Colo.

Pound Cake—One pound sifted flour, one pound fine granulated sugar, one pound of butter, ten eggs, yolks and whites beaten separately; one wine glass of brandy, one and one-half teaspoons grated nutmeg. Beat the yolks until they are light in color and perfectly smooth, and the whites to a stiff froth; add sugar to beaten yolks, beat well together, then add butter beaten to a cream, spice and brandy, then whites, and last of all the flour.

—Mrs. N. E. Crouch.

Pound Cake—One pound powdered sugar, one pound butter, one pound flour, ten eggs, one tablespoon of brandy, one teaspoon baking powder; flavor with lemon. To mix, cream butter first, then add flour by working in a spoonful at a time until all is used; beat yolks very light with the sugar, then add a little at a time to the flour and butter. When all is worked in, add the whites of the eggs well beaten, bake in a close oven one hour.

—Mrs. Cliff Rogers.

Pecan Cake—One-half pound butter, one pound white sugar, yolks of six eggs, whites of six eggs, one pound flour into which has been sifted one tablespoon of baking powder; three-fourths teacup dark molasses, one-half cup of whiskey, three cups of pecans, one and one-

deal of labor to overworked mothers. Call at New York Store.

half pounds stoned raisins, one small nutmeg, grated. Bake about three hours with a pan of water over it to keep cake from getting too hard.

—*Mrs. Stephen Yates, New York.*

Pecan Cake—One cup butter, two cups sugar, four cups flour, six eggs, one cup brandy or whiskey, one nutmeg, one and one-half pounds raisins, one quart pecan meats and one-fourth teaspoonful salt. Cream butter and sugar together and add eggs, one at a time alternately with the flour, without previously beating or separating the yolks from whites; then follow with other ingredients. Bake three hours, or steam two and one-half hours and bake one-half hour.

One Egg Cake—One egg, one cup sugar, butter size of egg, one cup of milk, two cups flour, two teaspoons baking powder, one-half cup nut meats.

—*Mrs. C. S. Wright.*

Mock Angel Food—One cup of sugar, one cup of flour, three teaspoons of baking powder. Sift this four times, then beat in one cup of hot milk to which has been added flavoring. Fold in lightly the whites of two eggs well beaten.

—*Mrs. W. W. Robertson.*

Eggless Cake—One scant cup of butter, two cups brown sugar, one teaspoonful of soda dissolved in two cups of buttermilk, four and one-half cups flour with one tablespoonful of cinnamon, cloves and allspice sifted in it, two cups nut meats, one pound seeded raisins.

—*Mrs. Hiram Wilcoxson.*

Caramel Filling—Use any good white cake. To one cup of brown sugar and one-half cup of cream, two tablespoons of butter. Cook until thick, but be careful not to cook too long. Stir while cooking, and when thick, cool and beat well.

—*Mrs. S. M. Darneal, Richmond, Mo.*

Lepp Kuchen—One pint of butter, one pint of sorghum, one cup of brown sugar, one teaspoon each of cloves, cinnamon, allspice and nutmeg; pinch of salt, one-half pound each of raisins, currants, ten cents' worth citron, one cup hickory nut meats, one pint sour milk, one tablespoon of soda. Bake in bread pans about three-fourths inch thick. When done, cut in pieces three inches square. Will keep for months in winter season.

—*Mrs. S. Rosenstock.*

General Lee—Two cups sugar, one-half cup butter, one cup sweet milk, three cups sifted flour, three teaspoons baking powder, whites of eight eggs. For the filling, you make a very thick icing, then grate into it the rind of two oranges, one lemon, and squeeze into it all the juice; stir well. Cover each layer of your cake with

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this icing, then sprinkle very thick with grated cocoanut, finishing the top with the icing and cocoanut. —*Mrs. McGuire.*

Delicate Cake.—One-half cupful sugar, one-half cupful butter, one-half cupful flour, one-half cupful cornstarch, one-half cupful sweet milk, six eggs (whites only well beaten), two teaspoonfuls baking powder; flavor to taste. —*Mrs. Cliff Rogers.*

Angel Food.—One and one-half cups of sugar, three-fourths cup of flour, one-fourth cup of cornstarch, whites of eleven eggs, one even teaspoon of cream of tartar. Sift the flour and sugar separately several times, adding cornstarch and cream of tartar to the flour. Beat the whites of eggs to a stiff froth; beat the sugar in eggs till it is dissolved. Stir in flour slowly, flavor and bake in a moderate oven. —*Mrs. E. H. Briscoe.*

Chocolate Marble.—Whites of six eggs, one cup of butter, two cups of sugar, three cups of flour, one-half cup of sweet milk, two teaspoonfuls of baking powder, one teaspoonful of vanilla, one quarter cake of chocolate grated and mixed into one-half of the batter. Put into the cake pan in layers of dark and light. —*Mrs. Eliza T. Brasher.*

Pound.—Cream one pound of sugar and three-fourths pound butter, add the yolks of eight eggs, well beaten, following with the whites, well beaten; flavor with vanilla to taste and mix with all one pound of flour, beating the whole together. —*Mrs. Mary J. Walling.*

White Sponge.—Whites of eleven eggs, one glass of flour sifted five times, one and one-half glasses of granulated sugar, sifted once, one level teaspoon cream of tartar, one teaspoon vanilla. Beat eggs and vanilla together until foamy, add cream of tartar and continue beating until eggs are very stiff. Fold in carefully the sugar and then the flour. Bake slowly in cool oven. —*Mrs. Dudley Thomas.*

Spice.—One cup of sugar, one-half cup of butter, one-half cup of milk, one and one-half cups of flour, one cup of chopped walnuts, one cup of chopped raisins, one cup of grated chocolate, three eggs, beaten separately, one and one-half teaspoons of baking powder, one teaspoon of cloves, one and one-half teaspoons of cinnamon, one teaspoon of allspice, one teaspoon vanilla. Bake in cake mould. Better when cut the second day. —*Mrs. Minnie H. Clinkscales.*

Soft Pineapple Cake Icing.—Yolks of six eggs, one tablespoonful of flour, scant cup of sugar, one-half cup of butter, cook in a double

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boiler until thick; then add one small can of grated pineapple (juice and fruit) and one small package (ten cent size) of cocoanut; cook again until thick; cool and spread. When thoroughly set cover with thin layer of plain boiled white icing. —*Mrs. W. J. Turpin, Jr.*

Cream Filling (Cooked)—One cup of fresh cream, not too thick, two cups of sugar, mix thoroughly, then do not stir until it cooks several minutes. Cook until it spins a thread; let partially cool and beat until very thick. Flavor. —*Mrs. Hiram Wilcoxson.*

Orange Cake—Whites of eight eggs, well beaten, two teacups of sugar, one teacup of butter, scant three cups of flour, one cup of milk, two teaspoons of baking powder. Mix the baking powder with half cup of flour, and add after all the other ingredients have been well mixed. Flavor with vanilla.

ICING—Two cups of granulated sugar, cup of water, boil and pour over the beaten whites of two eggs, beat until thick. Grate the rind of one orange and lemon; beat this into the icing and the juice of half orange and lemon. Spread each layer with icing and cover very thick with nuts. Pecans are best. —*Mrs. R. F. Cook.*

Lady Baltimore Cake—One cup butter, two cups sugar, one cup milk, one teaspoon of rosewater, three and one-half cups flour, 3 level teaspoons baking powder, whites of six eggs, cream butter and sugar. Sift together the flour and baking powder; add butter and sugar alternately with milk and rosewater; add whites of eggs last.

FILLING FOR SAME—One cup nut meats, five figs cut in slices; stir sugar and water until dissolved, then let boil without stirring until the syrup from a spoon will spin a thread, pour upon whites of eggs beaten dry, beating constantly, beat until cold, add fruit and spread upon cake.

Delicious Orange Cake—Cream two cups of sugar, two-thirds of a cup of butter, add three eggs and beat hard. Squeeze the juice of two large oranges into a cup, adding enough water to fill it, stir this into the mixture, together with three and a half cups of pastry flour, two and one-half teaspoonfuls of baking powder, add a little of the grated orange rind. Bake in layers.

FILLING FOR ORANGE CAKE—One small can of grated pineapple, one small cup of sugar, yolks of two eggs, a teaspoonful cornstarch; cook until quite thick. Let cool, and spread on cakes, when cold put on a cooked white icing. —*Mrs. G. L. Bush.*

Grand Duke or Prince of Wales—One-half cup of butter, one cup of sugar, one-half cup of sweet milk, whites of three eggs, two

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and one-half cups of flour, or one cup flour and one-half cup corn starch, two teaspoonfuls baking powder. Dark part—One teacup of sugar, one-half teacup butter, one-half teacup of sour milk, one-half teaspoonful soda, two and one-half cups of flour, one cup of raisins chopped fine, one tablespoon of molasses, yolks of three eggs, teaspoonful of all kinds of spices, two tablespoons of chocolate.

—*Mrs. Lou Standley.*

—*Mrs. C. S. Austin.*

Lemon—One and one-half pints of flour, one pint of sugar, three-fourths of a pint of butter, ten eggs, whites and yolks beaten separately, one and one-half heaping teaspoonfuls of baking powder. Bake in jelly pans and spread with the following custard:

CUSTARD—One tablespoonful of butter, two tablespoonfuls of flour, one cup of white sugar, juice of three lemons, one-half cup of hot water. Cook this to the consistency of honey, and when cool spread on the cakes.

—*Mrs. R. G. Martin.*

General Lee's Cake—Whites of sixteen eggs, one cup of butter, four cups sugar, eight cups of flour, one cup of cream, four teaspoons of baking powder, two cocoanuts grated fine, one orange, two lemons grated and put in icing. Put icing on layer, then coconut.

—*Mrs. Mildred Montgomery.*

Chocolate, or "Devil's Food"—One teacup of sugar, one teacup of milk, one teacup of butter, two eggs, whites beaten separately, three teacups of flour with three teaspoons of baking powder sifted four times. Prepare chocolate as follows: One teacup of sugar, one-half teacup of milk, one-half cake of Bakers' chocolate, yolk of one egg. Cook until thick, cool perfectly, then add to the other mixture.

—*Mrs. Minnie H. Clinkscales.*

Potato Caramel—Two-thirds cup of butter, two cups flour, one-half cup sweet milk, one cup chopped nuts, two cups granulated sugar, one cup mashed potatoes, hot, one cup grated chocolate, four eggs, two teaspoons baking powder, one teaspoon ground cloves, one teaspoon of ground cinnamon, one teaspoon grated nutmeg. Cream sugar, butter, yolks of eggs very light. Add milk, then add hot potatoes and chocolate well beaten together, then flour, baking powder and spices thoroughly mixed; whites of eggs beaten very stiff, and just before you put in the pan, add the nuts. Bake in square pans and ice with plain icing.

—*Mrs. E. J. Rea.*

"Maud S." (No. 1.)—One and one-half cups of light brown sugar, one-half cup of butter, one-half cup of milk, one-half cup of flour, four eggs. No. 2—One-half cup of milk, eight tablespoonfuls of grated

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chocolate, five tablespoonfuls of granulated sugar. Boil No. 2 thick and stir into No. 1; add one and one-half cups of flour and two teaspoons baking powder.

ICING—Two cups granulated sugar; boil and pour over beaten whites (salted) of two eggs; beat very light, and flavor with vanilla.

—*Mrs. Ralph Lozier.*

Cream—Make a good sponge cake after any preferred make, bake half an inch thick in jelly pans; let the cakes get perfectly cold; take a pint of thick sweet cream, beat it until it looks like ice cream, flavor with vanilla. **Blanch and chop** one pound of sweet almonds, stir into the cream and put very thick between each layer of cake.

—*Mrs. T. J. Whiteman.*

Caramel—One cupful of sweet milk, one cupful of butter, two cupfuls of sugar, three cupfuls of flour, five eggs (whites only), two teaspoonfuls of baking powder, flavor with vanilla; bake in four layers.

FILLING—One cupful white sugar, three cupfuls brown sugar, one pint thick sweet cream, one-third cupful butter. Put on the stove and boil until it hardens when dropped in cold water. Pour out into a platter and beat till cool. Add one teaspoon of vanilla to flavor. This (when cold) should be too thick to run when spread between cake layers. A layer of caramel should be as thick as a layer of cake.

—*Mrs. W. S. Holliday.*

Chocolate—Yolks of eight eggs, two cups of brown sugar, three-fourths cup of butter, one-half cup of sweet milk, two cups flour, two heaping teaspoonfuls baking powder, one-fourth cake of chocolate melted.

FILLING—Two cups brown sugar, two lumps butter size of an egg, one-fourth cake of chocolate; enough cold water to cover; boil until drops from spoon. Excellent.

—*Mrs. Mary Freeman.*

Ice Cream Filling—One cup granulated sugar, one-half cup of water. Cook till it threads and pour over the beaten whites of three eggs; add sufficient pulverized sugar to make thick enough to spread; drops from spoon. Excellent.

—*Mrs. Edgar Briscoe.*

Spice—One egg, one cup of sugar, one cup of molasses, one cup of butter, one cup of strong coffee (cold), one pound of raisins, one tablespoonful of cloves, one tablespoonful cinnamon, one nutmeg, one heaping teaspoon of soda, four or five cups of flour. Mix very stiff and bake in a moderate oven for an hour.

—*Mrs. E. Biglowe, Kansas City, Mo.*

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Chocolate Cake, Marshmallow Filling—One-half cup of butter, creamed, two cups of sugar, one cup of sweet milk, six eggs, whites and yolks beaten separately, one teaspoonful vanilla, three teaspoonfuls baking powder, and three cups of flour sifted together, one-third cake of Baker's chocolate grated, and, when melted, stirred into batter. Three layers.

FILLING—One pound marshmallows, into which is put one tablespoonful water. Place on range, stir till melted, put between layers; ice. Excellent.

—*Miss Cora Ray.*

Chocolate Icing—One-fourth cake of Baker's chocolate, one egg beaten in chocolate, one-half cup of sweet milk, two cups of sugar, one teaspoonful vanilla, one tablespoonful vinegar added just before done. Stir all time cooking.

—*Mrs. E. E. Farnham.*

Nut Filling—One cup of sour cream, two cups granulated sugar, one teaspoon of butter. Boil until thick, then add one cup of nuts chopped fine; hickory nuts are best. Flavor slightly with vanilla.

—*Mrs. Edgar Briscoe.*

Ice Cream Filling—Put three teacups of sugar in a stew-pan and add one cup of boiling water. Boil until it spreads. Pour, while hot, over the beaten whites of three eggs; stir rapidly until cold, then add one-half teaspoon of pulverized citric acid, dissolved in a little warm water; flavor with lemon and vanilla. Especially nice for angel cake.

—*Mrs. W. R. Creel.*

Mrs. Burrus' Filling for Caramel Cake—Three tablespoonfuls butter, three teacups of brown sugar, one and one-half cups of cream or milk. Cook until it becomes thick enough to spread.

—*Given by Mrs. Herbert Cason.*

Icing—Three eggs, one and one-half cups of sugar. Beat eggs to a stiff froth and cook sugar until it hairs; pour the boiling syrup into the eggs, beating all the time, and add a pinch baking powder.

—*Miss Eliza Turpin.*

Orange Filling—One orange, grate and squeeze, one apple grated. one cup sugar, brown. Boil altogether until it thickens.

—*Mrs. J. F. Garham.*

Spice—Two cupfuls of brown sugar, one cupful of butter, two and one-half cupfuls of flour, one cupful of milk, four eggs, four yolks and two whites, three teaspoonfuls of baking powder, two teaspoonfuls of cloves, same of cinnamon, one nutmeg. Bake in layers and put together with icing, for which use remaining whites of eggs, and one cupful of sugar.

—*Mrs. Ralph Lozier.*

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Cream Filling—Let milk be twenty-four hours old and cold, from which one pint of thick cream is taken, pour into meat platter, season to taste with sugar and vanilla, then beat with egg beater until perfectly stiff. Spread between layers of cake as you would chocolate; keep in cool place.

—Mrs. Minnie H. Clinkscales.

Candy Filling—One-half pound of different flavored cream candy, one-fourth pound shelled almonds, blanch the almonds and pulverize them; slice the candy in thin slices; use boiled icing, icing the layer, then put candy and nuts on, icing the side of the other layer you put next to the candy and nuts. Use icing for top. Put together while cake is hot, so the candy will dissolve. For cake I use silver cake receipt.

—Mrs. Geo. Lindsey.

Jam.—Six eggs, beaten separately, two cups sugar, four cups of flour; one cup of sour milk, one cup of butter, one cup of jelly, one cup of jam, two teaspoons of soda, one teaspoon of baking powder, one teaspoon of cinnamon, one teaspoon of allspice, one-half teaspoon of cloves, a little nutmeg. Bake in layers, put together with icing or chocolate.

—Mrs. J. T. Goodson.

—Mrs. R. O. Harris.

Snow Ball—Two teacups of sugar, one teacup of butter, one teacup of sweet milk, four teacups of flour, whites of six eggs, beaten to a stiff froth, one teaspoonful of soda, two teaspoonfuls of cream of tartar, sifted in flour. Beat butter and sugar thoroughly together, add eggs, then flour, then milk. This makes a two-layer cake.

—Mrs. W. E. Hudson.

Nut Filling—One and one-half cups of sour cream, one and one-half cups of sugar, one and one-half cups of rolled hickory nuts, one scant teaspoon of cornstarch, yolk of one egg. Cook slowly until thick; put between cake warm.

—Mrs. J. T. Goodson.

Jam—Two cupfuls of sugar, one cup of butter, eight eggs, one cup of buttermilk, two cups of jam, five cups of flour, two teaspoonfuls of soda, one teaspoonful baking powder, one tablespoonful of mixed spices (cinnamon, spice and cloves). Beat sugar and butter together; then add eggs, well beaten. Sift baking powder with flour; mix soda in buttermilk. Stir altogether, adding jam and spices last. Bake in layers and make a filling of icing.

—Mrs. J. W. Hill.

Best Chocolate Cake—A lump of butter size of an egg, one cup sugar, one egg (beaten separately), one and one-half cups flour, one-half cup grated chocolate into which put a scant teaspoon of soda, and moisten with boiling water, three-fourths cup sweet milk, vanilla. This makes one layer.

Little things in life summed up make happiness or misery. We

ICING—One cup brown sugar, one-half cup white sugar, lump of butter, enough milk to moisten well, two squares of chocolate. Boil until it forms a soft ball in cold water. Beat until creamy.

—*Mrs. J. G. Houston, Jr.*

Taft Cake—Two cups of flour, one cup of sugar, two level teaspoons of soda sifted with the flour, one teaspoon each of nutmeg and cloves or cinnamon, three tablespoons of chocolate, one tablespoon of cornstarch, one cup of chopped nuts, one cup of raisins, one-half cup of melted butter, one and one-half cups of apple sauce. The chocolate may be omitted.

—*Miss Emma Burruss.*

—*Miss Lillian Kendrick.*

Soft Ginger Bread—Three cups of flour, one-half cup of milk, one-half cup of lard, one and one-half cups New Orleans molasses, one teaspoonful of soda, two eggs, one tablespoonful of ginger. Beat the yolks of the eggs and the lard together, then add milk, soda and molasses; add ginger and flour. Beat the whites to a stiff froth, add them carefully. Bake in a moderate oven for three-fourths of an hour.

—*Miss Hattie Creel.*

Old Time Ginger Cakes—One quart of molasses to five eggs, one tablespoonful of soda, two tablespoons of ginger. Beat the eggs all together, beat until it rises well; put flour until you have a dough as biscuit dough. Use all butter, or part lard. —*Mrs. E. E. Heston.*

Ginger Cakes—One pint of molasses, one cup of sugar, one cup of buttermilk, one cup of lard, two tablespoonfuls ginger, one tablespoonful soda, one teaspoonful of salt. —*Mrs. John Wagaman.*

Ginger Snaps—One cup of sorghum, one cup sugar, one cup lard, one egg, one tablespoon vinegar, one large teaspoon soda, two teaspoons ginger, about seven cups of flour. Roll very thin and bake in a moderate oven. Let stand in the pan until cool.

—*Mrs. W. W. Robertson.*

—*Mrs. W. L. Belcher.*

Kisses—Beat whites of four eggs very stiff. Add lightly one and one-half cups sugar. Drop on paper and bake in moderate oven.

—*Mrs. W. W. Robertson.*

—*Mrs. W. L. Belcher.*

Doughnuts—Two cups sugar, one cup sweet milk, three eggs, two heaping teaspoons baking powder, one-half nutmeg and a pinch of salt; flour to make a stiff dough. Cut in any shape desired, and fry in hot lard.

—*Mrs. I. A. McCombs.*

Doughnuts—Two eggs, one cup sugar, one cup buttermilk, one

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scant tablespoonful butter, one small teaspoon soda in buttermilk, a little allspice; flour enough to roll. Excellent.

—*Mrs. S. S. Mendenhall, Roswell, N. M.*

Fried Cakes—One and one-half cups sugar, two eggs, one cup sour milk, three tablespoons butter (not too full), one-half teaspoon soda; add nutmeg to taste. Fry in plenty of hot lard. Nice for breakfast with coffee.

—*Mrs. Virginia Forbes.*

Cookies—One quart flour, two cups brown sugar, one cup butter, or one-half butter and one-half lard, two eggs, one-third teaspoon soda, one teaspoon baking powder, one-half cup cream or sweet milk; flavor with vanilla or cinnamon.

—*Mrs. Luther Minnis.*

Sunshine—One cup of granulated sugar, three-fourths cup of flour, one-third teaspoon cream tartar, whites of seven small eggs, yolks of five, pinch of salt added to whites before whipping. Sift, measure and set aside flour and sugar, separate eggs, putting whites in mixing bowl, and yolks in smaller bowl. Beat yolks to a stiff froth. Whip whites about half, add cream of tartar and beat until very stiff; add sugar to whites and beat in yolks. Beat well; flavor and beat; add flour and fold lightly through. Put in mould and bake in moderate oven forty minutes.

—*Miss Nell W. Crouch, Kansas City, Mo.*

White—Whites of eight eggs, well beaten, two teacups of sugar, one teacup of butter (scant), three and one-half teacups of flour, one teacup of milk, two teaspoons of baking powder. Mix the baking powder with the half cup of flour, and add after all the other ingredients have been well mixed. This can be used for a layer cake or white either.

—*Mrs. R. C. Ely.*

Marguerites—Two cups of sugar put in two-thirds cup water and cook until it spins a thread, pour into the beaten whites of two eggs, then add two cups chopped nuts, spread on salted wafers and brown in hot oven.

—*Mrs. A. K. Russell.*

Jelly Roll—Three eggs, beaten light, add gradually one cup of sugar, one tablespoon of sweet milk, one teaspoon baking powder, sifted with one cup of flour, one-fourth teaspoon of salt, then add one level teaspoon of melted butter. Bake fifteen minutes, take out, sprinkle with powdered sugar, and spread with acid jelly, roll, and pin in a towel.

—*Mrs. G. L. Bush.*

Love Knots—One egg, four tablespoons sweet cream, two tablespoons of sugar, pinch of salt and flour to make very stiff. Roll out thin and cut in narrow strips, tie in bow-knots and fry in hot lard. Sprinkle with powdered sugar. (Should be eaten same day as made).

—*Mrs. S. J. Henderson, Bloomfield, Iowa.*

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About Thirty Muffin Cakes—Two eggs beaten separately, one big cup of sugar, three big cups of flour, one and one-half cups of milk, two tablespoonfuls of butter, two and one-half teaspoonfuls of baking powder, flavor with three teaspoonfuls of vanilla, or one of almond, or the juice of one lemon, or one orange.

—*Miss Laura Shropshire, Lexington, Ky.*

Tea Cakes—One heaped cup of granulated sugar, one cup of butter or three-fourths cup of sweet lard, two eggs, one-half cup of sweet milk, two heaped teaspoonfuls of baking powder, stirred in milk. Flavor to taste; enough flour to make a soft dough; roll thin, cut. Bake in quick oven. Nice to sprinkle tops with sugar before baking. Bake in greased pan.

—*Mrs. Diana Turpin.*

Sugar Cakes—Two cups of sugar, one cup of butter or lard, one teacup of buttermilk, two teaspoons of soda; sufficient flour to roll out thin, and bake in a quick oven. Flavor to suit the taste.

—*Mrs. R. T. Hubbell.*

Cookies—Two cups sugar, one cup of butter, two eggs, one cup of sour milk, one-half teaspoonful of soda; mix two teaspoonfuls of baking powder in flour, make stiff enough to roll.

—*Mrs. Lou Standley.*

Cookies without eggs made from this receipt.

—*Mrs. H. E. Cason.*

Dutch Cakes—One gallon New Orleans molasses, one quart nuts, or more, four to six nutmegs, one teacup of soda, one teacup of sour milk, one pound citron, one pound of raisins, two pounds of lard, one teacup of cinnamon; one-third teacup of cloves, one-third teacup of allspice. Have a very large tray or pan put into a heap of flour and make a hole in the middle, into which put all the ingredients; mix to a very stiff dough; work well, then roll out in sheets about a quarter of an inch thick to fit bottom of pan; bake, then turn out on table and cut into squares; ice and put away. Better if kept several months.

—*Mrs. Lucy Porter.*

Cookies—Three-fourths cups of butter, two cups of sugar, two eggs, one cup thick sour cream, one teaspoonful soda. Use plenty of flour and roll thin.

—*Mrs. N. M. White, Norborne, Mo.*

Hermits—Three cups of sugar, four eggs, one cup of raisins, one cup of butter, one teaspoon cinnamon, one teaspoon vanilla, lemon and almond, one-half nutmeg, one teaspoon soda, one-half cup sour milk, one quart of flour, one-half cup of chopped nuts. Drop from a teaspoon in a greased pan an inch and a half apart.

—*Mrs. Virginia Forbes.*

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Jelly—One cup butter, two cups sugar, two cups jelly, one cup sour milk, five cups flour, two scant teaspoons soda, one teaspoon baking powder, six eggs beaten separately, one pound currants, one pound raisins, two teaspoons each of cinnamon, cloves and nutmeg.

—*Miss Ely Graham, Richmond, Mo.*

Lemon Crackers—Two and one-half cups sugar, cup of lard or butter, two eggs, pint sweet milk, two heaping teaspoons carbonate ammonia, two teaspoons oil lemon. Cream lard and sugar, add eggs well beaten, pulverize ammonia and dissolve in milk, add flour to make dough very stiff; knead well, roll thin as pie crust, cut in squares and bake in quick oven.

—*Mr. E. H. Kellar.*

Date—Ten eggs beaten separately, one cup granulated sugar, one teaspoon each ground cloves, spice and cinnamon, ten cents' worth of citron chopped fine, one cup rolled almonds, one-half pound dates cut fine, one lemon, two tablespoons whiskey, one cup rolled and sifted crackers. Last add beaten whites. Good.

—*Mrs. Jas. Ferguson, Richmond,*

Two Egg—Two eggs, one and one-half cups sugar, three cups flour, one-half cup butter, one cup sweet milk, two teaspoons baking powder. To make a white cake use four whites instead of two whole eggs.

—*Columbia Cook Book.*

One Egg—One and one-half cups sugar, one-half cup butter, one cup milk, two and one-half cups flour, two teaspoons baking powder. Mix as usual.

—*Taken from Columbia Cook Book.*

Fruit Cookies—One quart flour, two quarts molasses, one quart lard, one quart buttermilk, one quart nut meats, two pounds raisins, two pounds currants, one-half pound citron, one-half pound figs; all fruit be cut fine and rolled in flour; one-third cup soda, two cups brown sugar, one-third cup nutmeg, one-third cup allspice, one-third cup cloves; spice to be mixed in the flour.

—*Mrs. W. R. Creel.*

White—One cup butter, two of sugar, one of sweet milk, three of flour, whites of five eggs, two teaspoons baking powder, flavor with vanilla; bake in three jelly tins.

FIG FILLING—Take a pound of figs, one cup of raisins chopped fine, and put into a pan on the stove, pour over them a teacup of water, and add a half cup of sugar; cook all together until soft and smooth. When cold spread between layers of cake.

—*Mrs. T. L. West.*

Fig—Whites of eight eggs, two cups sugar, one of butter, one of milk, nearly four cups of flour, three teaspoons baking powder, flavor with vanilla. Take three-fifths of this mixture in two jelly tins, add to the remaining batter one tablespoon ground allspice,

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one and one-half tablespoons cinnamon, teaspoon cloves, and half pound chopped raisins; bake in two jelly tins and put together, alternating dark and light with the following:

FIG FILLING—Take a pound of figs, chopped fine, and put into a stew pan on the stove; pour over them a teacupful of water, and add a half cup of sugar. Cook all together until soft and smooth; if desired add cup of nuts; when cold spread between layers of cake.

—*Mrs. T. L. West.*

Oat Meal Macaroons—One cup sugar, one-half cup butter, two eggs, one cup raisins (clipped), one cup flour, one teaspoon baking powder (rounded), grated rind of one lemon or orange, two and one-half cups of oat meal (uncooked). Drop on buttered pans and bake in a hot oven.

—*Mrs. J. H. Conway.*

Economical Fruit—One cup sugar, one cup molasses, one-half cup butter, four cups flour, two eggs, one-half pound raisins, one-half pound currants, one pound figs, one cup nut kernels, one teaspoonful each of cinnamon, cloves, nutmeg and baking powder. Bake one hour.

—*Mrs. Jas. F. Graham.*

"Rocks"—One and one-half cups white sugar, one and one-half cups butter, three eggs, one teaspoon cinnamon, one and one-half teaspoons allspice, three cups flour, one teaspoon soda dissolved in one tablespoon water, three-fourths pound dates chopped, one and one-half pounds chopped English walnuts before shelling.

—*Mrs. Iza Beacham.*

Cocoanut Balls—A white cake of six eggs, two cups sugar, three cups flour, one cup sweet milk, three-fourths cup of butter, two teaspoons baking powder. Any good cooked icing, juice of one lemon; bake in shallow pans, cut with tiny cutter, roll small cakes in icing and then cocoanut; follow this recipe with chocolate icing in place of white is very nice.

—*Mrs. Jno Georgen, Independence,*

Given by Mrs. Hugh Clinkscales.

Drop Cakes—Four eggs, one cup butter, three cups sugar, one quart flour, one-half cup of sour milk and teaspoon of soda, one teaspoon of vanilla, one teaspoon of almond, one teaspoon of cinnamon, nutmeg and allspice, one cup of raisins, one cup of currants, one-half cup citron cut fine, one cup of oatmeal. Drop from teaspoon into greased pan about one inch apart.

—*Elizabeth Hudson.*

Five Egg Cake—One-half cup butter, one cup milk, three cups flour, two cups sugar, two teaspoons of baking powder, whites of five eggs.

—*Elizabeth Hudson.*

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Fudge Cookies—One-half cup of butter, one and one-fourth cups brown sugar, two eggs, three squares of Baker's chocolate, melted over hot water, one-half cup sweet milk, one cup of walnuts, one-half cup Sultana raisins, one tablespoon of vanilla, one and one-half teaspoons of baking powder sifted with about two cups of flour, and enough to make a stiff batter. Cream butter, sugar and eggs. Add chocolate and vanilla, milk and flour, then nuts and raisins which have been floured. Drop in spoonful on a buttered tin and bake in a moderate oven for about ten minutes.

—*Mrs. J. W. Harris.*

—*Mrs. R. M. Rea.*

Chocolate Icing—Two tablespoons butter creamed with two tea-cups of powdered sugar, two squares of melted chocolate. Add enough boiling water to make a proper consistency and spread between cakes.

—*Mrs. John Farwell, Chicago, Ill.*

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PIES.

Pumpkin Pie—One pint of hot pumpkin, one-half cup butter well beaten in the hot pumpkin, three-fourths cup of cream, one cup of sugar, one tablespoon of cinnamon, one-half teaspoon cloves, one-half teaspoon of nutmeg, three eggs beaten light. —*Mrs. Nellie Heitz.*

Sea Foam—One-half cup sour cream, one egg and yolks of three, four tablespoons of sugar, one tablespoon of butter, five tablespoons Damson preserves. —*Mrs. H. J. Wilcoxson.*

ICING—Whites of three eggs, one and one-half cups sugar, juice of one lemon, a little pinch cream tartar. —*Mrs. G. L. Bush.*

Chess Pie—One cup sugar, three eggs (whites used for meringue), one cup cream, one tablespoonful of butter, one tablespoon flour, two large tablespoonfuls of grape or any tart jelly, pinch of salt, one-half teaspoonful of vanilla. Bake in one crust.

—*Mrs. Mattie Kelly.*

Irish Potato Pie—One cup of boiled mashed potatoes, add one cup sugar, one-half cup butter, one cup sweet milk, yolks of two eggs; flavor with nutmeg. Bake in a slow oven, make meringue of whites of eggs, and spread on pie, and put in oven and brown. Fine.

—*Mrs. G. L. Bush.*

Jeff Davis—Beat together two cups of sugar, one-half cup of cream, one-half cup of butter, and the yolks of eight well beaten eggs; flavor with vanilla. This is sufficient for two pies. Line your pan with a nice crust and bake. When baked, beat the whites of eight eggs with three or four heaping tablespoonfuls of sugar, and spread over the top and brown.

—*Mrs. Frank Wagaman.*

Vinegar—One cup sugar, two tablespoonfuls flour, yolks of four eggs, butter size of an egg, one cup cold water, five tablespoonfuls vinegar and two teaspoonfuls lemon extract. Boil until thick; then put in the crust and bake. When done, beat whites of four eggs, add two tablespoonfuls sugar, and frost. Return to the oven and brown. (If vinegar is very strong, use more sugar.)

—*Mrs. E. H. Stroeter.*

Buttermilk—Two eggs, two scant cups of sugar, four tablespoons of flour, one-half cup of butter. Beat all until smooth; add one pint of fresh buttermilk.

—*Mrs. Joe Rea.*

Caramel Pie—Two eggs, three-fourths cup brown sugar, one large tablespoonful of flour, two cups of cream, or one cup milk

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and one cup of cream, lump of butter size of a walnut, pinch of salt. Cook above in double boiler until thick; flavor with vanilla. Pour into two pie shells previously cooked. Reserve whites of eggs for meringue.

—Mrs. H. J. Wilcoxson.

Puff Paste—To each cup of flour use three tablespoons of butter and three tablespoons of water. Chop butter and flour together, pour water into center and mix; then roll until smooth. Keep everything very cold and, if possible, make several days before using and keep on ice. Lard may be used in place of butter; then put a little salt in. This makes enough for one pie.

—Mrs. R. M. Rea.

To Bake a Pumpkin—Wash, cut in halves, scrape out the inside thoroughly, then lay in a baking pan, shell sides up and bake till it begins to fall in and is done so it is tender. Then strain and use like stewed pumpkin.

—Mrs. E. S. Brodt, Geneseo, N. Y.

Fried Dried Apple Pies—Make a pastry not as short as for baking; roll out the usual thickness as for pies; then cut into circular pieces the size of a saucer. Soak apples over night, stew, and when done, press through a colander. Flavor with cinnamon and a little spice, sweeten to taste; pile on the crust, fold over and press the edges together. Fry in very hot lard and stack.

—An Old Receipt.

Chocolate—One-half cake chocolate dissolved in one cup of milk, over boiling water; then add another cup of milk, stirring thoroughly; yolks of three eggs, one cup sugar. Mix all good; flavor with vanilla; beat whites for top with little sugar; flavor with lemon. This is for two pies.

—Miss Bettie Deatherage.

Chocolate—Into one cup of sugar mix one level tablespoonful of flour, one-half teaspoon of ground cinnamon, beat the yolks of three eggs till light and mix the eggs with the flour, and if too dry to beat up well add a little milk from the two-thirds cup of rich milk that should be mixed gradually with the grated melted chocolate, use one square; two tablespoons of butter. Warm milk before mixing. Bake slowly like lemon pie and, when done, spread the beaten whites of three eggs, with a level spoonful of sugar to each egg, over the top, and brown.

—Miss Allie Beal.

Chocolate—Take one and one-half cups sugar, three cups of sweet milk, yolks of seven eggs, one teaspoon cornstarch, four tablespoonfuls of grated chocolate. Mix and cook until thick. When cool add tablespoonful vanilla, make into four pies and

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bake. Beat whites of eggs with seven tablespoons of sugar to a stiff froth.

—*Mrs. H. S. Lewis.*

Cream—Yolks of six eggs well beaten, one pint sugar, one pint cream, one tablespoon flour, one tablespoon lemon, one-half cup butter, mix thoroughly. Beat whites stiff for top; flavor with lemon.

—*Miss Bettie Deatherage.*

Cream—One and one-half cups of flour, one cup sugar, three eggs, one teaspoonful baking powder; bake in two pans; when cold, split and fill with the following: Custard in double boiler, one pint of rich milk, two tablespoonfuls of sugar, two of flour and two eggs. Serve with rich cream (it may be whipped).

—*Mrs. Bedford Hudson.*

Cream—Whites of two eggs, well beaten, one cup of sugar, one cup of sweet milk, one tablespoonful of cornstarch, one teaspoonful of lemon or vanilla. Bake without an upper crust.

—*Miss Ida Carter.*

Cream—Five eggs, one-half cup of butter, three cups of sugar, one and one-half cups of flour, one quart of milk. Put milk on stove in crock with butter and vanilla; take yellows of egg, sugar and flour, mix well together. When milk boils, add and let cool till thick. Have nice crust baked; put in filling with the whites of eggs for icing; brown nicely. This is for two pies.

—*Mrs. J. M. Blankenship.*

Jelly—One-half glass jelly, one-half cup sugar, two tablespoons flour, two tablespoons water, one tablespoonful butter, three well-beaten eggs, pinch salt, one teaspoon flavoring. Bake with one crust.

—*Mrs. E. E. Farnham.*

Amber—Two eggs, one cup of sugar, one-half cup sweet cream, one-half cup butter, one cup of cherry preserves.

—*Miss Willie Cunningham, Norborne, Mo.*

Stewart—Beat yolks of three eggs with one-half cup of sugar; add one and one-half pints of morning's milk; beat whites stiff, stir into custard; melt butter size of walnut, pour in just before putting custard into two medium sized pans lined with pastry.

—*Miss Caroline Skinner.*

Lemon—To one pie, one lemon, one cup sugar, one cup water, yolks of two eggs, two teaspoons cornstarch, butter the size of a walnut. Use whites of eggs for frosting. This recipe never fails.

—*Mrs. J. F. Geary.*

Lemon—One whole egg, and the yolks of two, one cup of sugar,

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one heaping tablespoonful of cornstarch, grated rind and juice of one lemon, one cupful boiling water. Beat eggs thoroughly, mix sugar and cornstarch together and add it to the eggs; add the rind and juice of the lemon, and last the boiling hot water. Put in an oatmeal cooker and cook until thick, stirring often to prevent it from being lumpy. Have the crust well baked; pour in the cooked custard, beat the whites of two eggs to a stiff froth, stir in two tablespoons of pulverized sugar; spread on pies, put in oven and brown nicely. Splendid. —*Mrs. A. F. Davis, Fayette, Mo.*

Lemon—Grate the yellow peel of one lemon, and squeeze the juice into a bowl with one-half cup of sugar; let it stand until the pastry is in the pan. Then take the yolks of three eggs and the whites of two eggs, beat them just enough to thoroughly mix them, not too light, turn into the lemon and sugar and mix well and bake in a not too hot oven. When done take the remaining white of egg and three teaspoons of sugar and make a meringue for the top; then return to the oven until a very light brown.

—*Mrs. John Holliday.*

Mince Meat—One and one-half pounds of beef cooked and chopped fine, two pounds suet, two pounds raisins, four pounds of apples, four pounds of white sugar, one pound of citron, two oranges, one tablespoonful cinnamon, one tablespoonful mace, one tablespoonful allspice, one gallon of sweet cider, two tablespoonfuls of whiskey, and one of butter for each pie.

—*Mrs. E. W. Herndon.*

Chess—Three eggs, two-thirds of a cup of sugar, one-half of a cup of butter (half cup of milk may be added if not wanted so rich), beat the butter to a cream, then add yolks and sugar, beaten to a froth, with the flavoring; stir together rapidly; bake in a nice crust. When done, spread with beaten whites and three tablespoons of sugar and a little flavoring. Return to oven and brown slightly. This bakes one pie which should be served immediately.

—*Mrs. Bedford Hudson.*

—*Mrs. E. J. Rea.*

Molasses—One cup of sugar, one cup of molasses, one large spoon of butter, one grated nutmeg, four eggs, beaten separately. Mix together, stir in whites last. Bake in moderate oven. One crust will make two pies.

—*Mrs. E. H. Keller.*

—*Miss Selma Lawson.*

Pumpkin—One teacup of stewed pumpkin, one teacup of sugar, one tablespoonful melted butter, one teaspoon of ground ginger,

whether you be lady, gentleman, or child, go to New York Store.

one-fourth teaspoon of ground cloves, one teaspoonful of ground cinnamon, four eggs, one pint of milk. Fill the crust very full. Will make three pies.

—Mrs. McGuire.

Mince Meat—Four and one-half pints of chopped beef after it is cooked, one and one-half pint of suet, seven pints of apples, two pounds of currants, two pounds of raisins, one pint of water, one pint of vinegar, five pints of sugar, two tablespoonfuls of cinnamon, one tablespoonful cloves, one tablespoonful spice, one nutmeg, two oranges, three-fourths pound of citron, one pint of peach pickle syrup and one-half pint of wine.

—Mrs. W. R. Creel.

Raisin—Stem and wash one and one-half cupfuls of raisins. Put them into a stew pan, with one cupful of cold water and a half cupful of sugar. Cover closely, and after they come to a boil simmer for fifteen minutes. Have a heaping tablespoonful of flour stirred smooth in five spoonfuls of water. Pour this slowly into the stewing raisins, stirring them occasionally so it will not be lumpy. Add a teaspoonful of butter and a teaspoonful lemon extract or of vinegar. Cook two or three minutes longer and, when cool, bake between upper and lower crusts.

—*Journal of Agriculture Cook Book.*

Transparent—One pound of butter, one pound of sugar, one nutmeg, nine eggs. Cream butter and sugar together, then add yolks of all the eggs and the whites of five eggs well beaten, then add the nutmeg. Have a rich crust ready in two pie pans; put this mixture in and bake in a moderate oven. When done, cover with a thin layer of tart jelly and the whites of four eggs, sweetened and well beaten. Put in the stove and let well brown.

—Mrs. Ferd Snider.

Molasses—One-half cup sugar, one-half cup butter, two eggs, one cup light syrup, one teaspoon vanilla, one tablespoon flour; cream butter and sugar, add eggs and molasses and beat all until very light. Bake with one crust in a moderate oven. This makes one large pie.

—Mrs. J. F. Pautler, Bixby, I. T.

Mock Cherry—Two cups cranberries, one cup raisins, one teaspoon vanilla, one cup sugar. Bake with two crusts.

—Mrs. J. F. Pautler, Bixby, I. T.

Mince Meat—Two quarts of meat (three pounds), two quarts of suet (two pounds), two quarts of raisins (three pounds), two quarts of currants (three pounds), one pound of citron, three quarts of apples, three quarts of sugar, two tablespoonfuls each

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of cinnamon, spice and nutmeg. Mix with cider or fruit juice, one-half gallon.

—*Mrs. J. P. Hubbell.*

Chocolate Meringue—Melt one square of Baker's chocolate, white of one egg well beaten, add to egg two tablespoons of sugar, then pour in the melted chocolate, beat well and spread on the pie and brown in a hot oven. This is a delightful addition to any cream, custard or cocoanut pie. —*Mrs. Hiram Wilcoxson.*

Apple Cream—Line a pie pan with any good crust. Slice very thin good cooking apples and put in the crust in layers, on each layer put lumps of butter, a little nutmeg and a few drops of lemon juice; add sugar according to tartness of the apple, usually about one-third of a cup is sufficient for one pie. Pour over the apples one-half cup of rich cream, into which is stirred one tablespoonful of flour. Bake in a moderate oven. Apple custard may be made in same manner, substituting custard for cream.

—*Mrs. Will Turpin, Jr.*

Pineapple—One cupful of grated pineapple, sweetened to taste, one cupful of cream or rich milk. If cream is used add one tablespoonful of butter, if milk is used add two tablespoonfuls of butter, one tablespoonful of flour, in cream or milk, two eggs, well beaten, reserving white of one for meringue. Mix well together; bake with one crust. Use lemon flavored meringue for the top.

—*Mrs. W. J. Turpin.*

Green Tomato—Line a pie pan with rich crust. Spread over it a layer of sliced green tomatoes (not too green), half a cupful of sugar, one tablespoonful of vinegar, a sprinkle of flour, drop little lumps of butter all over it to make rich and juicy, flavor with lemon juice and nutmeg. If tomatoes are not very juicy add two tablespoonfuls of water. Cut the top crust in strips; bake in a moderate oven.

Mrs. Georgia Smith.

Sweet Potato—Bake or boil sweet potatoes. For sweet potato custard use one pint of mashed potatoes, one teaspoon of butter, one pint sweet milk, one cupful sugar, one-half teaspoonful salt, one teaspoonful of lemon, yolks of two eggs, a little nutmeg. Bake with one crust and cover with meringue. For sliced potato pie line deep pan with rich paste, slice potatoes in one-half inch slices and put in the pan in layers; spread each layer with one tablespoonful of butter, one tablespoonful sugar and a dash of cinnamon. Pour on enough water to fill the spaces between the potatoes; cover with a crust and bake to a rich brown.

—*Mrs. Georgia Smith.*

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Chocolate Custard—Six eggs, two cups sugar, two cups sweet milk, five tablespoonfuls grated chocolate, one tablespoonful flour. Brown the custard, beat the whites to a stiff froth and sweeten with one tablespoon of sugar to an egg. For two pies.

—*Mrs. John I. Wilcoxson.*

Chocolate—Make and bake a crust, into which pour the following: Five tablespoonfuls grated chocolate, yolks of two eggs, a little salt, one-half cup of sugar; mix thoroughly and pour on it a cupful of boiling water; stir while cooking. Beat whites with little sugar, flavor to taste, and spread over the top and brown.

—*Mrs. Thos. Archibald.*

Orange—Three eggs, three-fourths cup sugar, two tablespoons butter, juice of one orange and one lemon. Beat butter and sugar well, then add the well beaten yolks, orange and lemon, and put into pastry without top crust. When done spread on meringue and brown slightly.

—*Mrs. John I. Wilcoxson.*

Lemon—One and one-half cups sugar, two tablespoons unsifted flour; mix well with sugar, yolks three eggs, beat well and add juice of two lemons, one-half cup water, butter size of a walnut. Cook to a consistency of jelly, pour into crust already baked and add meringue.

—*Mrs. Agnes Throop.*

Banana—One pint milk, two heaping tablespoons flour, two eggs, one cup sugar; wet the flour in enough milk to work it to a smooth paste, boil the rest of the milk, beat the eggs, add sugar and flour to these and as soon as the milk boils pour in the mixture, gradually stirring all the time until smooth and thick. Set the custard aside to cool. Make crust of good rich pastry, fill pie pan, stick well with a fork that it may not blister, and bake. When cold fill with two bananas thinly sliced crosswise, sprinkle with a little sugar, and pour the cold custard over all; cover with a meringue, brown quickly and serve. —*Mrs. Christy.*

Boston Cream—One egg, one-half cup sugar, one-half cup sour cream, tablespoon butter, teaspoon baking powder, flour enough to make a stiff batter. Bake in round layer cake pan. When perfectly cold carefully cut in half and put the following cream between. Dust the top with powdered sugar and serve fresh.

CREAM FILLING FOR SAME—Boil one teacup sweet milk, thicken with a little cornstarch, two tablespoons sugar added, one well beaten egg stirred into the above while on the stove. Flavor with lemon or vanilla or a little fruit juice and allow to cool before putting between cake. —*Mrs. Stephen Yates, New York.*

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PUDDINGS.

Angel Food Pudding—One angel food cake (with hole in center). Scoop out center, leaving top outside and bottom. Fill the center with this mixture: One cup pecan meats, one cocoanut grated, one pint whipped cream, sweetened, and the cake crumbs which have been scooped out. Leave out enough cream separately to ice cake with. Let cake stand several hours before using.

—*Mrs. Robert W. Brown.*

Baked Indian Meal Pudding—Boil one quart of milk and pour it over one-half of a pint of corn meal, and stir well to scald the meal. Then mix three tablespoonfuls of white flour with one pint of cold milk; mix this with scalded milk and stir well together. Put this on stove where not hot enough to boil, and let the mixture get hot, which will swell the corn meal, stirring so as not to let settle or boil. Cool to luke-warm, stir in four well-beaten eggs, two teaspoons cinnamon, two teaspoons salt, a little nutmeg, one tablespoon melted butter, one-fourth cup chopped suet, three tablespoons sugar and enough molasses to taste. Put in oven and stir often as pudding begins to bake, to prevent meal from settling to bottom of dish. When it begins to thicken, stir in one cup of seeded raisins and two tablespoons of brandy and an extra one-half pint of milk, as the raisins absorb much milk. Bake in a moderate oven in all about three hours. Serve with cream.

—*Mrs. Abby, Setauket, Long Island.*

Caramel Pudding.—First, put three cups of milk in double cooker and heat. Before the milk boils add one-fourth cup of sugar. Mix two eggs, well-beaten, with three rounded tablespoonfuls of flour or cornstarch, then this with a little milk, and then stir slowly into hot milk and cook until it becomes a thick cream. Second part: Take one cup sugar and brown in a skillet; mix the first part with this slowly, so that it never stops boiling, beating until it dissolves. Flavor with vanilla and add one cup chopped nuts, pour out to cool and serve with whipped cream, ice cream, or boiled custard.

—*Miss Emma Hutchison.*

Suet or Plum—One cup of sweet milk, one cup of beef suet chopped fine, one cup of molasses, one cup of seeded raisins, one cup of currants, one teaspoon of cinnamon, one teaspoon of allspice, one teaspoon of nutmeg, one teaspoon of baking powder, a little salt, flour enough to make a thick batter. Dust raisins with flour to prevent settling. Steam three hours.

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SAUCE—One-half cup of butter, one cup of sugar, well beaten together. Add the yolks of two eggs, and beat well with butter and sugar; then add the whites beaten to a stiff froth, nutmeg; then set on stove in hot water until time to serve. —*Mrs. G. P. Averill.*

Rocky Mountain Sauce—One egg, beaten very light, two teacups of sugar, one teacup of butter. Put into a stew-pan over the top of a tea-kettle to steam until egg is cooked. Beat it up often whilst steaming. When done, add extract you like best.

—*Mrs. F. M. Honaker, St. Joseph, Mo.*

The Children's Favorite Pudding—One teacup of rice, three-fourths cup of finely chopped figs, boil in double cooker one hour. When done, remove upper boiler from water and place on the stove, stirring constantly; add pinch of salt, two tablespoons of sugar, a little nutmeg, teaspoon of butter, one egg lightly beaten. Cook just long enough to cook the egg. Serve cold or warm with whole milk or thin cream.

—*Mrs. Hiram Wilcoxson.*

Orange Pudding—Take one and one-half cupfuls grated bread crumbs, one-half cup of finely chopped suet, pinch of salt, one cup sugar, one-half cup of milk, two eggs. Mix all together. Add juice of four large oranges. Put into cups and steam half an hour. Serve with hard sauce flavored with orange juice.

Queen of Puddings—To one pint bread crumbs, add one quart of sweet milk, one cup of sugar and yolks of four eggs, the rind of a fresh lemon grated fine, a piece of butter the size of an egg. Bake till done. Beat the four whites to a stiff froth, adding one teacup of sugar, stir in the juice of one lemon. When the pudding is done or baked, spread a layer of acid jelly over, then the meringue. Set in the oven to brown slightly. Serve with cold cream.

—*Mrs. A. F. Davis, Fayette, Mo.*

—*Miss Selma Lawson.*

Suet—Two cups of suet cut fine, one cup of raisins cut fine, one cup of molasses, one cup of buttermilk, one teaspoon of soda. If sweet milk is used, then use baking powder instead of soda. Three cups of flour, steam in a cake pan or divide it into two parts, put in bags and steam one and one-half hours, or until done. This pudding will keep for weeks and may easily be steamed and is better than if it were just made. Serve with Rocky Mountain sauce.

—*Mrs. F. M. Honaker, St. Joseph, Mo.*

Jam—Four eggs, one-half cup of butter, one cup of sugar, one and one-half cups of flour, one cup of blackberry jam or any mashed

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fruit, one teaspoon of soda sifted in with the flour. Serve with Rocky Mountain sauce.

—Mrs. F. M. Honaker, St. Joseph, Mo.

Foam Sauce—One large tablespoonful of flour, wet with a little cold water; add one-half cup of boiling water; when cool, stir into it one cup of white sugar and the beaten whites of two eggs. Flavor with vanilla.

—Mrs. Joseph Dain, Jr.

Snow—Heat one quart of fresh milk and add four tablespoonfuls of cornstarch or flour dissolved in one cup of milk, scant cup sugar; just before taking from the fire, add the whites of five well-beaten eggs, flavor and set away to cool.

CUSTARD FOR SAUCE—To one quart of fresh milk add the yolks of five well-beaten eggs, one cup of sugar, lump of butter, flavoring. Boil until thick; pour over white when served.

—Mrs. A. Storms.

Tapioca Cherry—Soak a cup of tapioca over night, boil until clear, but not too soft. Add a cup of sugar and the juice of one lemon. When cool, add a pint cup of fresh cherries that have been sweetened, or a cup of cherry preserves. Serve with whipped cream sweetened and flavored with vanilla.

—Mrs. D. P. Kinkead.

Troy—One cup molasses, one cup of sour milk, one cup of suet chopped, one cup of raisins, one cup of currants, one teaspoonful of soda; flour enough to make stiffer than cake. Steam three hours.

—Mrs. Joe Rea.

Steamed Individual—One tablespoon butter, one cup of sugar, one egg, one-half cup of sweet milk, one teaspoon baking powder, flour to mix as stiff as cake, pinch of salt. Put a little fruit in bottom of each glass or cup. Steam one hour.

—Mrs. Joseph Dain, Jr.

Fig—One cup of molasses, one cup of butter or chopped suet, one cup of sweet milk, three cups of flour, two eggs, one teaspoonful of soda, one teaspoonful cinnamon, one teaspoonful of nutmeg, one pint of chopped figs; add a little baking powder to flour. Steam five hours. One-half receipt will serve eight persons. To be served with hard or liquid sauce. Very fine with whipped cream.

—Mrs. Mary Rea.

Prune Whip—Twenty prunes, boil until tender, remove pits and chop fine. Add one-half cup white sugar, whites of four eggs, beaten to a stiff froth; add one-half cup more sugar, stir in the prunes, whip all lightly together, put in a large dish, bake in a moderate oven one-half hour. Serve with whipped cream.

—Mrs. Newton Hickman, Columbia, Mo.

—Mrs. James Ferguson, Richmond.

Suet—One cup of sweet milk, one cup of suet cut fine, all skin

an army of satisfied customers. Ask customers of New York Store.

removed, one cup of molasses, one teaspoonful of soda, one cup of raisins and currants, one-half cup of citron, three and one-half cups of flour, steam three hours. Just before bringing to the table, pour a little alcohol over the top, strike a match to it, and bring to the table blazing. Serve with sauce made by creaming a teacup of butter and one-half cup of sugar together and with the whites of two eggs. When well beaten together, add two tablespoons of whiskey.

—Mrs. Jas. F. Graham.

Suet—Three cups of bread crumbs, one cup of flour with two teaspoons of cream of tartar, one and one-half cups suet chopped fine, one and one-half cups of raisins, one cup of molasses, one cup of sweet milk, with teaspoon of soda, and teaspoon of salt, spices to taste.

HARD SAUCE—One cup of powdered sugar and one and one-fourths cups of butter beaten to a cream, yolk of one egg, two tablespoons of brandy.

—Mrs. C. S. Austin.

Rice—To one quart of sweet milk, add two tablespoonfuls of rice. Use any flavoring desired. Place in baking dish and bake three and one-half or four hours in a very moderate oven. The entire success in this lies in keeping the oven warm enough to bake.

—Miss Nelle Crouch, Kansas City, Mo.

Tapioca—One cupful of tapioca soaked over night in a pint of water. In the morning add one quart of milk, stirring gently, and boil about twenty minutes; then add yolks of four eggs well beaten, two cups of sugar and a little butter, and allow to boil a few minutes longer; flavor with vanilla and pour into an earthen dish; cover with meringue made with the whites of the four eggs beaten stiff and four tablespoonfuls of powdered sugar. Serve cold.

—Miss Fanny R. Fleming.

Cottage—Three-fourths cup sugar, two tablespoons of butter, one cup milk, one egg, one pint flour, two teaspoons baking powder; flavor with vanilla.

SAUCE FOR SAME.—Put one tablespoonful of flour in a little cold water, mix until smooth; then add one pint boiling water; cook five minutes; add one tablespoon of butter, sugar and salt to taste.

—Busekrus, Kansas City, Mo.

Grandfather's Sweet Potato—Four well-beaten eggs, one cup of sugar, three rounded tablespoons of butter, one cup of sweet milk, one cup of grated sweet potatoes, three tablespoons of whiskey; if liked, nutmeg to taste. Bake this quantity forty minutes.

—Mrs. S. B. Robertson.

Banana—Cover the bottom of a dish with a thin layer of sponge cake, then put a layer of bananas, then a layer of cream whipped

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very stiff, and sweeten and flavor to taste, and so on till the dish is filled. Set on ice for an hour and serve cold.

—Miss Willie Cunningham, Norborne, Mo.

Woodford or Blackberry—Three eggs, one cup of sugar, nearly two cups of flour, one cup of blackberry jam or fruit, scant one-half cup butter, three tablespoons sour cream or buttermilk, one teaspoon soda; nutmeg or cinnamon to taste. Bake slow one hour. Serve with sauce.

—Mrs. Ralph Lozier.

—Mrs. Fin Hubbell, Columbia, Mo.

Snow—Dissolve one package of gelatine in one pint of cold water; take one pint each of granulated sugar and cold water, boil until ropery, then pour gelatine in syrup, also beaten whites of four eggs. Stir all together for some time; put on ice; flavor to taste.

—Mrs. Ralph Lozier.

Plum—One-half pound of raisins, one-half pound of currants, one-half pound of suet (chopped fine), one-half pound flour, one-half pound brown sugar, one-fourth pound citron, three eggs, one-half of a nutmeg, one-half tablespoonful of spice, one-half wine glass brandy, one teaspoonful baking powder. Steam or boil four hours. To be served with rich sauce.

—Mrs. J. W. Austin.

Red—Mix a cup of currant jelly and the same quantity of red raspberry jam with a pint of water; add two or three sticks of cinnamon, two inches long, well broken up. Boil until the jelly is melted, then strain through a colander; return the liquid to the kettle, add one-half teacup each of finely sliced blanched almonds and shaved citron; boil twenty minutes and thicken with rice flour and carefully sweeten to suit the taste, then put in a mould. Serve in a pretty dish, surrounding the pudding with whipped cream.

—Mrs. Joe Rea.

Pudding for Twelve—One cup molasses, one cup brown sugar, one cup suet chopped fine, one cup sweet milk, one cup nuts chopped fine, four cups flour, one teaspoon soda, one teaspoon allspice, one-half teaspoon cloves; steam well four hours, one cup raisins.

SAUCE—Six eggs, five cups sugar, six tablespoons boiling water, six tablespoons brandy. Set on tea-kettle so it will keep warm, stir once in a while, beat till black in the face.

—Mrs. Richard Emmerson, Milwaukee.

Plum—One and one-half cups chopped suet, six eggs, one cup brown sugar, one package raisins, one package currants, one cup sour milk, one teaspoon soda, five cents' worth of citron, a pinch of salt, one teaspoonful each of cinnamon, cloves and allspice.

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SAUCE FOR PUDDING—One-half pound of butter, one large cup sugar, flavor with nutmeg.
—*Mrs. C. M. Spencer.*

English Plum—One cup of sugar, five well-beaten eggs, one pound of seeded raisins, one pound of currants, one and a fourth cups chopped suet, flour fruit and suet well, three-fourths cup of sweet milk, pinch of salt, one teaspoonful of cinnamon, one teaspoonful allspice, one-half teaspoonful cloves, one-half of a nutmeg, one heaping teaspoonful of baking powder, flour enough to mix as stiff as cake. Add the floured fruit last, dip cloth into boiling water, wring out and flour well to prevent sticking, tie with string, allow room to let rise (not too much), drop small plate into kettle to prevent cloth from sticking, boil four hours in plenty of water. Serve with rich sauce.

—*Mrs. Margaret Archibald, by Mrs. Thos. Archibald.*

Pineapple Fritters—**Batter**—Mix well one-half pint flour, a pinch of salt, a tablespoonful of sugar, yolks of two eggs, one teaspoonful of baking powder; whip whites of two eggs to a froth and add when ready to use batter. Test the batter by dropping a spoonful in the hot lard, if not thick enough add more flour. If canned pineapple is used, drain well, dip in batter and fry in butter or lard to rich brown, dust with powdered sugar. If fresh pineapple is used, prepare and slice, make a syrup of one cup of sugar to one pint of water, boil pineapple in the syrup until tender (two or three minutes) and let it stand in syrup until cold, then use as above. Fritters may be served with any good canned fruit juice, such as strawberry, or plain, with sugar.

—*Mrs. Georgia Smith.*

Apple Custard—Pare and quarter apples, cook in sherry and a little sugar. Make a nice custard, put apples when cold in bottom of serving dish, put over thick custard and then whipped cream, or prepare apples the same; put in a baking dish with custard and cover with meringue and brown slightly.

—*Mrs. Stephen Yates, New York.*

Virginia—One-half cup molasses, one-half cup sugar, one egg, one teaspoonful ground cloves, one scant teaspoon soda mixed in small quantity boiling water, flour enough to make stiff batter. Bake in small pan and serve with the following sauce:

SAUCE—One cup water, one cup brown sugar, lump butter size of an egg. Boil five minutes, thicken with just a little cornstarch, add one-half teacup sherry, when removing from stove.

—*Mrs. Stephen Yates, New York.*

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Chocolate Whip—One quart milk, one-fourth cake Baker's chocolate grated. Boil milk, add chocolate and sweeten to taste. Beat four eggs to a froth, add to boiling mixture, remove at once from stove, flavor and beat well. When cold serve with whipped cream.

—*Mrs. Stephen Yates, New York.*

The Best Pudding—This delicious pudding, which is good for all seasons of the year, is made by stirring thoroughly together precious gifts with deeds of kindness. Flavor with love and forgiveness, have the frosting of purity and loveliness. Serve with a golden cause of comfort and happiness, eat with hearts of thankfulness and you will find it a pudding of blessedness. We recommend the above recipe; it is an economical home pudding and worthy of trial. Before this delicious dessert use the crumb brush to clear away every feeling of discontent.

—*Contributed.*

Ginger Bread Pudding—One teacup butter, one teacup brown sugar, three eggs beaten together, three cups flour, one teacup dark molasses, four tablespoonfuls of ginger, one teaspoon of soda in one-half teacup of buttermilk and put in when ready to bake.

Brown Betty—One-half cup melted butter, one quart bread crumbs, one quart of sliced apples (cored and pared), juice of one lemon or orange, enough water to make one-half cup with a little fruit juice, one-fourth cup sugar, the rind of either lemon or orange grated. Put crumbs into baking dish, in alternate layers with apples making the last layer of crumbs. Sprinkle with water, juice and sugar. Bake one hour, cover dish first half of baking.

—*Mrs. Earl Johnson.*

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CUSTARDS, BLANC MANGES AND GELATINES.

Chocolate Blanc Mange—One quart whole milk on stove to boil with top on. When it just comes to a boil, stir in 1 teacup of sugar and three tablespoons of cornstarch that has been stirred into one-half cup of cold water. Then put in one-fourth cake chocolate that has been dissolved in a cup with butter the size of a walnut. Stir constantly and add when thick enough one tablespoon of vanilla extract. Set aside and when partially cool pour into bowl from which it is to served.

....

Jell-O With Fruit—Dissolve a package of Jell-O, any flavor, in a pint of boiling water. Pour into a bowl or mould. Just as Jell-O is beginning to set, arrange in it with the aid of a fork, sliced oranges and bananas, or peaches and strawberries, or cherries and currants, or any other fruit that may be preferred for the purpose. Be sure to use Jell-O with the name Jell-O in big red letters on the package.

Lemon Jell-O Whip With Prunes (Marion Harland's Recipe)—Dissolve one package of Lemon Jell-O in a pint of boiling water and set it aside until it begins to form. Beat then with an egg beater until it froths and becomes spongy, and stir into it a half cupful of chopped prunes, which should have been stewed until very tender. Add more sugar to the water in which they were cooked and boil this down to a thick syrup. Pour it about the base of the mould, after you have turned this out, and arrange whole prunes as a garnish. Be sure to use Jello-O with the name Jell-O in big red letters on the package.

Bromangelon—Is a form of gelatine you buy in packages. Dissolve the contents of a package in one pint of boiling water, pour into moulds or dishes and allow the jelly to set in the refrigerator or other cold place.

—Mrs. W. R. Creel.

Charlotte Russe—One pint of whipped cream, whites of five eggs, whipped thoroughly, one teaspoon of vanilla, two and one-half tablespoonfuls sugar. Line cups and moulds with lady fingers; place in the filling and place in cold to become firm. To serve, turn into saucers. Ten moulds.

—Miss Cora Ray.

Bito—Sufficient for sixteen people. One-half box of gelatine, one pound of candied cherries, one-half pound of English walnuts, whites of twelve eggs beaten stiff, twelve heaping teaspoonfuls of pulverized sugar, juice of one lemon rubbed into the cherries. Soak the gelatine in three-fourths cup of cold water; when soaked, add one-half cup of boiling water and strain through a cloth. Add all to the beaten eggs and mould in a tin pan. Serve with whipped cream.

—Mrs. Louis A. Scott.

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Almond Paste—Six pints milk, one cup sugar; add the yolks of six eggs (previously beaten with a little of the milk and four ounces of almonds beaten to a paste). Put the mixture on the fire and when it thickens add four ounces more of toasted almonds, powdered. Let boil up three times and turn into buttered pans. Next day put in oven and brown to a delicate golden.

—*Mrs. Edwin T. Coman.*

Lemon Jelly—To one package of gelatine add a pint of cold water, the juice of four lemons and rind of one. Let it stand one hour, then add a pint of boiling water, a pinch of cinnamon, three cups of sugar; let it all come to a boil, strain through a napkin into moulds and set away to get cold. It is nice poured over sliced bananas and oranges.

—*Mrs. Sam Weil.*

Custard—One-half gallon of fresh milk, yolks of four eggs. Beat the yolks and add one teacup of sugar and tablespoon of flour. Add to the milk at boiling point, stir constantly until thick enough. When quite cold, beat the whites well and add a half cup of sugar, flavor to taste. I like the sweetened and flavored whipped cream as well and better than meringue.

—*Mrs. J. P. Hubbell.*

Aunt Matt's Boiled Custard—One egg to every pint of milk, and one tablespoon of sugar to the pint. Heat the milk almost to boiling; beat the yolks light and stir in the sugar; add them to the milk, stir awhile, then add the beaten whites. When cold, stir in the whipped cream; flavor with whiskey.

—*Mrs. Herbert Cason.*

Blanc Mange—Dissolve three heaping teaspoons of cornstarch and three of sugar in one pint of milk; add to this three eggs well beaten, and pour the mixture into one pint of boiling milk, stirring constantly until it boils again. Just before taking it from the stove, flavor to suit the taste and pour into cups.

Prune Souffle—Nineteen prunes, seeded and chopped fine, one teacup of powdered sugar, sifted twice, a pinch of cream of tartar in the second shifting, whites of five eggs beaten light. Mix all together lightly, put in a buttered dish, place in pan of boiling water, set in the oven for three minutes, and then cover with paper and cook nineteen minutes, take out and let cook in the pan of water. Serve with cream.

—*Mrs. John W. Harrison, St. Louis, Mo.*

Chocolate Blanc Mange—Half box of gelatine, soaked until dissolved in as much cold water as will cover it, four ounces of sweet chocolate grated, one quart of sweet milk, one cup of sugar; boil milk, sugar and chocolate five minutes more, stirring constantly, flavor with vanilla,

Little things in life summed up make happiness or misery. We

put in moulds to cool, and serve with cream. For plain blanc mange omit the chocolate. Raspberries may be used in the place of chocolate.

—*Buckeye Cook Book.*

The Popular Jell-O Dessert—Dissolve one package of Jell-O, any flavor, in a pint of boiling water, pour into a bowl or mould and put in a cold place to harden. When set, turn out on a plate. Be sure to use Jell-O, with the name Jell-O in big red letters on the package.

Custard—One pint sweet milk, yolks of three eggs, one pinch of salt, one-half teaspoon of vanilla, three tablespoons of sugar. Bring the milk to the boiling point without boiling, in double boiler; remove from fire and pour slowly into the eggs and sugar previously well-beaten. Stir all the time, replace in double boiler and stir until smooth. Strain into a cold dish and add vanilla when cold. Just before serving, mix in whites of three eggs beaten to a stiff froth.

—*Miss Gussie Hughes, Fayette, Mo.*

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ICE CREAM AND ICES.

Trilby Cream—One pint whipped cream, one-half pound fresh marshmallows cut in half, one-half pound almonds, blanched and cut. Sweeten cream and add other things; mix, put in freezer, pack with ice and let stand all day.

—*Mrs. Robert W. Brown.*

Ice Cream with Toasted Marshmallows—Slice plain brick cream and put a spoonful of whipped cream on each slice. Then add three hot toasted marshmallows brown and puffy. Try it.

Ice Cream—One quart of cream, one quart of milk, one cup of granulated sugar, two teaspoons of vanilla.

—*Mrs. Thos. Archibald.*

Maple Ice Cream—Whip one quart of thick cream, add to it one cup of best maple syrup. When almost frozen stir in one-fourth pound shelled pecans. Finish freezing and let stand awhile before serving.

—*Anna J. Crouch.*

Grape Sponge—Stem and wash ripe grapes, mash thoroughly, press through a coarse sieve or colander to remove seeds, to each pint of liquid add one cup of sugar. Beat whites of four eggs stiff, add to grapes and sugar, mix well, then add a pint of rich cream,

try to make the details in shopping a pleasure at New York Store.

which has been partially whipped. Beat the mixture with wire spoon until it is light and spongy. Freeze immediately.

—*Mrs. Hiram Wilcoxson.*

Almond Cream—Mash to a smooth paste two heaping cupfuls of blanched almonds, scald one and one-half pints of milk, beat yolks of four eggs well, add two cups of sugar, pour over eggs and sugar the hot milk, add the almond paste, stir them all over the fire until thick; add well-beaten whites (when above mixture has cooled), and one pint whipped cream. Freeze and serve with any good fruit juice, or cherry or strawberry preserves.

—*Mrs. W. J. Turpin, Jr.*

Candied Pineapple to Serve Over Ice Cream—Pour juice off of one large can of pineapple (sliced), add sugar and cook until thick. The pineapple must be cut in small pieces. Cool before serving.

—*Mrs. Frank Tull.*

Nut Cream with Claret Sauce—Sweeten and freeze three pints of cream, to which you have added one-half cup of pounded macaroons, one-half cup of pounded and blanched almonds, one-half cup of pounded peanuts; flavor with vanilla.

SAUCE—Boil one cup of sugar with one-fourth cup of water; skim, cool and add five tablespoons of claret.

—*Mrs. Newton Hickman, Columbia, Mo.*

Ice Cream—Take one and one-half cups sugar and six tablespoonfuls of boiling water and cook to a syrup; whip this into the beaten whites of four eggs, then thoroughly stir this into one quart of cream and one-half gallon fresh milk; flavor to taste and freeze.

—*Mrs. Ralph Lozier.*

Caramel Ice Cream—Heat one pint milk to boiling, stirring into it one cup sugar, two tablespoons flour and two eggs which have been well beaten. When the milk is first set over the fire, put one cup granulated sugar in frying pan and set it where it will melt, watching it carefully if the fire is very hot. When the sugar is melted it should then be turned into the foundation custard and thoroughly mixed; cook the whole ten minutes and set away to cool. When cold, add pinch of salt, one quart of thick cream and freeze.

—*Mrs. Frank Lovell.*

Pineapple Cream—One-half box gelatine, one-half cup boiling water, one pint whipped cream, one-half cup cold water, one can grated pineapple. Soak gelatine in cold water; add boiling water and stir

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until dissolved; add pineapple and sugar if necessary. Put on ice and stir until thick; then add whipped cream. Serve with ice cream.

—*Mrs. Mary Rea.*

Claret Sauce—Moisten two cups of sugar with water and boil until it will almost harden when dropped in cold water; add one-half cup of claret and cool; serve with ice cream.

—*Mrs. Fin Hubbell.*

Chocolate Sauce—Moisten two cups of sugar with water and boil until it will almost harden when dropped in cold water. While the sugar is boiling, grate the chocolate (about three tablespoonfuls when grated). Mix chocolate with a little warm water and mix with your sauce. When cool serve with ice cream. This will serve about ten plates.

—*Mrs. Fin Hubbell.*

Chocolate Ice Cream—One quart of cream, two cups sugar, five tablespoonfuls chocolate, rubbed smooth in a little milk, one pint new milk, two eggs, beaten very light. Heat the milk almost to boiling, and pour, by degrees, in the well-beaten eggs and sugar. Stir in the chocolate, beat well three minutes and return to the inner kettle. Heat until it thickens well, stirring constantly; take from the fire and set aside to cool; flavor with vanilla; when the custard is cold, beat in the cream and freeze.

—(*From Marion Harland*) *Mrs. H. B. Turpin.*

Nesselrode Pudding—One pint large chestnuts, one pint cream, one pint water, one pint grated pineapple, one pound sugar, one pound French candied fruit, yolks of six eggs, or three whole ones; boil the nuts until tender; remove the brown skins and press through a colander; boil sugar and water together five minutes; beat eggs until light; add to boiling syrup. When cold, add candied fruit, chopped fine, then pineapple and chestnuts; freeze until mushy; add cream, whipped, and freeze until hard. If chestnuts and candied fruits cannot be procured, substitute almonds, raisins, dates and figs.

—*Mrs. N. E. Crouch.*

A Simple Nesselrode Pudding—One pint new milk, scalded, sweeten and add three well-beaten eggs; when this is perfectly cold add one-eighth pound candied cherries, one-eighth pound citron, one-eighth pound boiled chestnuts (all chopped very fine); one-eighth pound of pounded macaroons may be used when chestnuts cannot be obtained. To this mixture add a pint of whipped cream, sweeten and flavor to suit taste with Santa Cruz rum; freeze.

—*Mrs. Stephen Yates, New York.*

Sultana Roll—Add seven beaten yolks to one pint of boiling

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milk, one cup sugar, one teaspoon of vanilla; when thick add three cups of rich cream; cool and freeze. Line a mould with sultana raisins, which have been soaked in sherry wine twenty-four hours. Put in a layer of frozen cream, sprinkle in more raisins and fill up with the cream; pack on ice and salt for two hours. Serve with claret sauce.

—*Mrs. E. W. Stephens and Emma Bonchelle,*
Columbia Cook Book.

Maraschino Ice Cream—One-half gallon of very thick, sweet cream, three teacups sugar, one big bottle maraschino cherries, one-fourth pint of Jamaica rum; put sugar, rum and all the juice from cherries into cream, chop three-fourths of the cherries and add to cream and freeze hard. Serve in champagne glasses.

—*Mrs. Roscoe Thomas.*

Coup au Jaques—Take one pint of maraschino cherries, four bananas, meat of eight oranges, one can sliced pineapple, one-half pound seeded white grapes, cut all these into moderately small pieces, except cherries, sweeten to taste. Then make a lemonade of three lemons and juice of other ingredients, partly freeze, stir in chopped fruit and pack; serve in champagne glasses with whipped cream and maraschino cherries on top.

—*Mrs. John E. Sykes.*

Chocolate Parfait—To each glass put two tablespoons of chocolate, which has been thoroughly chilled, fill up glass with vanilla ice cream, top with whipped cream and maraschino cherries.

—*Mrs. John E. Sykes.*

Bisque Glace—One pint cream, whipped, yolks of two eggs creamed with cup of sugar, whites beaten stiffly. Mix all well, add half cup chopped walnuts or pecans, flavor with vanilla. Place in mould and pack in ice for two or three hours.

—*Mrs. Stephen Yates, New York.*

Lemon Sherbet—Scald a quart of new milk to which has been added yolks of two eggs and three cups sugar. Cool and freeze to mush, add the juice of two lemons and two oranges and the whites of the eggs, or, if the eggs are left off, add one pint of whipped cream.

—*Mrs. William E. Hudson.*

Lemon Sherbet—Boil one and one-half pints of sugar, three pints of water and one teaspoon of Cox's powdered gelatine long enough to make a syrup. Let it get cold and add juice of twelve oranges and freeze. Will serve eight or ten people.

—*Mrs. Stephen Yates.*

Lemon Sherbet—One-half gallon cut sugar, one gallon water, two oranges, one dozen lemons, three tumblers claret or one can pineapple.

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Boil sugar and water together and let thoroughly cool; then add other ingredients and freeze (not very hard). —*Miss Lulu Wilcoxson.*

Creme de Menthe Sherbet—Boil four cups of water and one cup of sugar for 10 minutes. Cool and color a delicate green. Add Creme de Menthe Cordial to suit taste (from one-third to one-half cup), freeze. —*Mrs. N. E. Crouch.*

Peach Sherbet—One can of peaches, six lemons, two heaping tablespoonfuls of flour, a pinch of salt. Boil sugar, flour and salt in three quarts of water 20 minutes; cool, add mashed fruit and freeze. —*Mrs. W. R. Painter.*

Sicilian Sherbet—One can peaches, two cups sugar, whites of two eggs, one pint strained orange juice, one quart boiling water, two tablespoons powdered sugar. Put peaches through a vegetable press; add boiling water to sugar; stir until dissolved; when cold add peaches and orange juice and freeze; beat whites of eggs to stiff froth, add sugar and stir into sherbet when partially frozen.

—*Mrs. Mary Rea.*

Peach Sherbet—One quart of sweet milk, one and one-half cups of sugar, one pint peaches rubbed through a colander; whites two eggs beaten and added after the mixture begins to freeze.

—*Mrs. Joseph Dain, Jr.*

Peach Ice—One quart of peach pulp taken through a sieve, one pint sugar, one pint water, 12 peach kernels. Boil sugar and water 10 minutes and just before removing from fire add one teaspoonful of gelatine. Cool and add juice of two lemons and one pint of water. Freeze.

—*Mrs. J. L. Kinkad.*

Grape Ice—One quart of boiling water, one pound of sugar, one quart of grapes. Boil the sugar and water together for five minutes; pulp the grapes and add the pulp and skins to the syrup and boil them for five minutes; then press through a sieve, being careful not to mash the seeds. When cold, turn into the freezer and freeze.

—*Miss Selma Lawson.*

Apricot Ice—Take one can of apricots and mash them fine; boil together for five minutes, one-half gallon of water and three cups of sugar, pour the syrup over the apricots and let stand until cold; when cold add the juice of four lemons, strain through a coarse sieve and freeze.

—*Mrs. J. F. Kennedy.*

Green Gage Ice—Three pints of water, two cups of sugar, boil sugar and water five minutes, then add one tablespoonful of gelatine (dissolved) and one quart of plums, with juice of one lemon; strain through cloth and freeze.

—*Mrs. Walter E. Browne.*

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Orange Ice—Three cups sugar, twelve oranges, three pints water, one lemon; boil sugar and water with rind of four oranges for five minutes; take from fire and add juice of oranges and lemons, strain and when cool freeze. —*Mrs. C. B. Eads, Ft. Smith, Ark.*

Strawberry Mousse—Sprinkle one quart of strawberries with sugar; let stand till juice is well drawn out; then strain through a fine cheesecloth. Whip a quart of good, rich cream and add to it the berry juice and pour in freezer; pack freezer can, minus the beater, in salt and ice and let stand for four hours. Pineapple or Orange Mousse may be made in same way. —*Mrs. W. R. Painter.*

Cranberry Frappe—Boil one quart of cranberries in one pint of water for five or six minutes; strain through a coarse cheesecloth, add one pint of sugar, and stir and boil until the sugar is dissolved; when cold, add the strained juice of two lemons; freeze to a mush, using equal parts of ice and salt; serve in glass cups, either with or just after roast turkey. Place the cups upon a fancy plate covered with a doily. —*Mrs. Robert Martin, Jr.*

The Easy Way to Make Ice Cream—Use one quart of milk for a package of *Jell-O Ice Cream Powder*. Pour the contents of a package of *Jell-O Ice Cream Powder* in a dish. Pour on it one cup of milk and stir to a thick smooth paste to avoid lumps. Add the rest of the quart of milk and stir until thoroughly dissolved, and freeze.

Maple Mousse—Take the yolks of three eggs and beat smooth. Boil one pint of maple syrup and pour over the yolks. Set aside to cool. Beat whites of three eggs stiff. Whip one pint cream and add after the syrup is cold. Pack in ice. —*Mrs. Howard F. Combs.*

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PRESERVES AND FRUITS.

Pineapple Marmalade—One pineapple, three oranges, one lemon, 10 cups of water, 10 cups of sugar. Cut all up together; add water and let stand 24 hours, then boil one hour. Let stand another 24 hours with the 10 cups of sugar in it, then cook about 35 minutes or as thick as desired.

—*Mrs. John E. Sykes, Columbia, Mo.*

Crystallized Orange Peels—Cut the peels of three oranges in narrow strips one inch long; boil in three waters ten minutes each time (this is important, as it removes the bitter taste); make a very thick syrup of two cups of sugar, drain peels, drop in the syrup and boil twenty minutes; now remove them from the syrup and spread them in a pan and sprinkle granulated sugar very thick over them and place in the oven until the sugar melts.

—*Miss Lida Tull.*

Apple Float—Pare four good sized apples; stew as for sauces; beat the whites of four eggs to a stiff froth, add four tablespoonfuls white sugar and beat well; stir the apples into this, beating all the time; set on ice until very cold; serve with whipped cream and candied cherries.

—*Mrs. Bedford Hudson.*

Orange Marmalade—Two grape fruit, two lemons, two oranges. Discard the core—cut the pulp and shave the skin; measure and add three times the quantity of water. Let stand over night and the next day boil for 10 minutes. The day after that measure again and for each pint of fruit add 1 pint sugar. Boil two hours slowly.

Orange Marmalade—Twelve oranges, two lemons sliced thin and quartered. To one pint fruit put 1 pint cold water. Let stand 24 hours. Then to one pint fruit add 1 pound white sugar. Boil until transparent.

—*Mrs. Bedford Hudson.*

Apple Tapioca—A cupful of tapioca, soaked in water enough to cover over night; cook in double boiler until it becomes transparent; have a good sized baking dish two-thirds filled with tart apples pared, cored, and quartered; sprinkle with one-half cup of white sugar and pour over the tapioca; cover the dish and bake in a moderate oven for three-fourths hour; serve with cream.

—*Mrs. Bedford Hudson.*

Apple Snow—Spread a layer of well-sweetened apple sauce in bottom of glass dish, over the apples put a scant layer of fine dry cracker crumbs and a few lumps of jelly; now add a generous layer of whipped cream well sweetened, another of the apple sauce, then the cracker crumbs and jelly, and next the whipped cream; so continue

Prepare good things to eat at home, but for good things to wear,

until the dish is full; have a deep layer of whipped cream on top and drop a few tiny lumps of jelly over it.

—Mrs. Oberlag.

Pie Plant—Carefully wash stalks and cut in small pieces without peeling, sprinkle sugar over and let it stand several hours, then cook in its own syrup.

Sliced Apples—Wash, core apples, weigh and put in preserving kettle; to five pounds fruit add four pounds sugar, one pint vinegar, two tablespoons of cloves and stick cinnamon; let boil slowly until done.

—Mrs. Busekrus, Kansas City, Mo.

Apple Butter—Boil down a kettle full of cider to two-thirds the original quantity. Pare, core and slice juicy apples and put as many into the cider as it will cover; boil slowly, stirring often with a flat stick, and when the apples are tender to breaking, take them out with a perforated skimmer, draining well against the sides of the kettle, put in a second supply of apples and stew them soft, as many as the cider will hold; take from the fire, pour all together into a tub or other large vessel, cover and let it stand twelve hours, then return to the kettle and boil down, stirring all the while until it is the consistency of soft soap and brown in color.

—Marion Harland.

Date Selup—Beat the whites of five eggs until foamy, add a salt spoon of cream of tartar and beat until dry, then fold into them half cup of powdered sugar and quarter of pound of date pulp; pour the mixture into buttered mould and bake about twenty-five minutes, the mould standing in a dish of hot water. To prepare the date pulp, remove the seed and white lining from the dates and chop very fine; add two or three tablespoons of hot water and cook and stir until a smooth paste is formed. Serve hot with cream or boiled custard.

—Miss Edna Albro.

Brandy Peaches—To twelve pounds of peaches, add six pounds of sugar; sprinkle it over fruit; let it remain over night, then boil with the sugar until fruit is tender; put in one ounce of peach kernels and boil with the fruit; when cold put in peach brandy, one quart to about two gallons. I generally take out the peaches when tender and boil the syrup until thick.

—Mrs. W. E. Hudson.

Peach Preserves—Eight pounds of cling peaches, pared in halves, eight pounds sugar; put over peaches over night; in morning pour off syrup, boil until thick, then drop peaches in very gently to keep them whole; boil until done, then take peaches out and boil until thick; pour over fruit and seal up or put in large jar; tie cloth over top.

—Mrs. Jane Lewis.

whether you be lady, gentleman or child, go to New York Store.

Strawberry Preserves—To one quart of stemmed berries add four cups sugar; place on back of stove until sugar is dissolved, then boil rapidly fifteen minutes; cook only a small quantity at a time.

—*Mrs. Mary Rea.*

Watermelon Rind Preserves—After removing the outer green, cut in fancy shapes, place in an earthen vessel and soak in strong salt water three days, then in fresh water one day and night, changing the water often, then in alum water two hours, scald well in fresh water; they are now ready to preserve. Use one and one-half pounds of white sugar to the pound of rind; flavor with white stick ginger.

—*Mrs. Wm. M. Eads, "Oakenbrow,"*

Given by Mrs. Herbert Cason.

Apple Butter—One quart of vinegar to one bushel of good apples; eight pounds sugar, cloves, cinnamon and allspice to taste; cook six or eight hours.

—*Mrs. Elizabeth Welch.*

Rhubarb Marmalade—Eight pounds of rhubarb with just a little water to cook soft, then add five oranges and five lemons, chip the yellow rind and grind fine; squeeze juice into pie plant; one-half pound blanchéd almonds, chopped, six pounds sugar; cook thirty-five minutes and add four tablespoons of Jamaica ginger or ginger root while boiling; put into jelly glasses.

—*Mrs. O. G. Ellis, Tacoma, Wash.*

Currant Conserve—Three pints currant juice as for jelly, four pounds of sugar, two pounds seeded raisins, one and one-half pounds dried currants, two pounds English walnut kernels, six oranges. Put the orange peel in cold water and boil until tender (change water once or twice), then mince fine and mince pulp also, then boil all together except sugar and nuts one and one-half hours, then add sugar and nuts; boil two minutes; this makes twenty-four glasses full.

—*Mrs. O. G. Ellis, Tacoma, Wash.*

Mince Meat—Six pounds lean meat, two pounds suet, two pounds currants, two pounds raisins, one pound citron, six pounds brown sugar, juice and grated rind of two lemons and two oranges, one tablespoon cinnamon, one tablespoon cloves, one and one-half nutmeg; fifty cents' worth of candied orange and lemon peel and candied pineapple mixed; add two gallons sweet cider of which three-fourths must be boiled down. Mix with mince meat. —*Mrs. Roy Rucker.*

HINTS ON JELLY MAKING.

In making jelly it is best to make but a quart or two at a time. Jellies are of a finer flavor when the sugar is not boiled along with

Our ready to wear goods for ladies and children save a great

juice. By heating the sugar in pans in the oven before adding the juice the labor is very much reduced. Use a granite or porcelain vessel for cooking. Do not allow jelly to stop boiling. Fruit makes better jelly if not overripe. Strain juice through a cloth. Juice that is strained without any pressure makes the clearest jelly. If the jelly is perfectly skimmed, it is not necessary to strain when filling the glasses.

When ready to fill glasses dip them in a pan of hot water, while filling set them on a towel wrung lightly out of hot water.

TO TEST JELLY—The more common way is to drop a spoonful into cold water, ice water is best. If it drops to the bottom without incorporating with the water, it is done.

TO UNMOLD JELLY—Dip the mold or glass into hot water for a moment and the jelly will come out unbroken.

Crab-Apple Jelly—Wash the crabs, remove the blossom end, and cut in small pieces, but do not pare or core, for the skins and seeds improve the color and the flavor of the jelly. Cover with cold water and cook gently until soft. Keep them covered and turn the kettle often, but do not stir enough to mash the crabs. When the crabs are well cooked and the liquor is red, turn them into a strainer cloth and hang up to drip all night. In the morning boil the liquid ten minutes, then strain again through a very fine cloth and measure it. Allow half a pound of sugar to a pint of juice. Boil the juice alone until it begins to thicken on the edge of the pan, then add the sugar, and boil hard for five minutes or until it begins to jelly, then skim and pour into glasses.

Cranberry Jelly—Pick over and wash the berries, put them on to cook with water enough to show through the berries, about one cupful to a quart of berries. Cook until the berries are soft, mashing them often against the sides of the pan; turn into a cloth to drain. Measure the juice and allow an equal measure of sugar, boil the juice about fifteen minutes, then add the sugar, remove the scum when it thickens, pour into glasses. After using the juice for jelly, rub the pulp through a sieve, add an equal measure of sugar and cook until thick enough for marmalade.

—Mrs. Frank Kennedy.

To Serve Grape Fruit—Cut in half; remove the many seeds, fill in with powdered sugar, add a number of maraschino cherries and pour over each a few spoonfuls of the maraschino cordial off of the cherries.

—Sojourner's Club, Kirksville.

Canning Fruits—The following table gives the time required for

deal of labor to overworked mothers. Call at New York Store.

cooking and the quantity of sugar to the quart for the various kinds of fruit:

Cherries	5 minutes	6 ounces sugar
Raspberries	6 "	4 " "
Blackberries	6 "	6 " "
Strawberries	8 "	8 " "
Plums	10 "	10 " "
Pears, Bartlett	20 "	6 " "
Peaches	8 "	4 " "
Sour apples	10 "	5 " "
Gooseberries	8 "	8 " "
Quinces, sliced	15 "	10 " "
Tomatoes	20 "	No sugar

Putting up Green Corn with Salt—Take the corn when just right for the table; cut from the cob, then place a layer of salt one-half inch thick on the bottom of an earthen jar, next put a layer of corn two inches thick, pressed tightly with a potato masher, till the jar is filled within an inch of the top. Fill with salt, tie a cloth over all, set in a cool, dry cellar for winter use. When ready to use, take out as many layers as needed, free it from salt as nearly as possible, then wash. Soak in fresh water over night, change water while cooking, season as fresh corn; a small amount of sugar is considered an improvement.

—*Mrs. Rilla Henderson.*

To Can Beets—Boil until tender and peel. Next put on vinegar to boil (weaken if too strong), add sugar, salt and pepper to taste; bottle while hot.

—*Mrs. Henry Bungenstock.*

Canned Corn—Twelve pints corn cut off cob, three-fourths pint sugar, one pint salt. Cover with hot water and let it boil about ten minutes; seal while hot. Pour off water before preparing for the table and cook in fresh water. Cook in two fresh waters if necessary.

—*Mrs. Nell Heitz.*

Canned Beans—Put on beans in cold water and cook until tender. Salt to taste. Place in glass jars; into each quart jar pour one tablespoon of hot vinegar. Fill jar with water in which the beans have been cooked. Seal while hot.

—*Mrs. J. L. Kinkead.*

Heavenly Jam—Take pulp of one gallon of Concord grapes, add three large oranges, one pound of seedless raisins, four and one-half cups of white sugar; cook twenty minutes.

—*Mrs. R. L. Clinkscales.*

Progressive housewives use part KARO (Crystal White) and part sugar for canning fruit, jelly making, jams and preserves.

None better than Manhattan Fine Dress Shirts at New York Store.

DESSERTS.

Ambrosia Cream—Dissolve one tablespoonful Knox gelatine in one-half cup cold water and stir over the fire until thoroughly dissolved, then add another cup cold water and let stand and cool a little. Beat whites of four eggs stiff, then pour gelatine very slowly into the beaten whites; beat all the time pouring in the gelatine, sprinkle in one cup sugar and keep on beating until very stiff, add one-half teaspoon extract you like best, stir in one cup chopped nuts, divide the mixture, tint one-half pink, line dish with oil paper, put alternate layers of pink and white. Slice like layer cake. Serve with whipped cream.

—*Mrs. Chas. Jacobs.*

Drop Dumplings—Take a little more than one pint of blackberries (or any small fruit), sprinkle just a little sugar over them and put to stew. While they are cooking mix second part: Butter the size of an egg, one-half cup sugar, one-half cup sweet milk, pinch of salt, two heaping spoonfuls of baking powder and enough flour to make a stiff batter. Then drop this by the spoonful into berries while they are cooking and bake in moderate oven. This will make eight or ten dumplings.

—*Mrs. Ino. Burruss.*

Peach Cobbler—Line a deep dish with a rich crust, fill with sliced peaches (soft peaches are best); sprinkle with sugar and a little butter and a little flour to thicken (mixed with sugar); cover with broad strips.

—*An Old Recipe.*

Rural Roll—Make a pie paste of one quart of flour, sifted with two teaspoons of baking powder, two tablespoons of lard, one teaspoon of salt and as much milk as may be necessary. Divide the dough into two parts and roll out, cover with such fruit as you may choose, either fresh or canned, sweeten to taste and add small pieces of butter. Roll up in the form of a jelly cake and bake quickly.

—*Mrs. Ophelia Winfrey.*

Strawberry Shortcake—Mix one quart of flour, two teaspoonfuls of baking powder, pinch of salt, one heaping tablespoonful of sugar, one egg, three tablespoonfuls of butter, with sweet milk enough to make a soft dough. Put in the pan one layer, cover it with butter and a sprinkle of flour, then put on this the second layer. Bake to a delicate brown. When cool, separate the two layers and cover with berries sprinkled with sugar, put on second layer on top and

Our buyers consider Quality first, then Price—New York Store.

cover with berries and sugar; add three tablespoons of sugar to one pint of thick cream, whip and serve over shortcake.

—*Mrs. Georgia T. Smith.*

Apple Dumplings—Peel and chop six apples fine; mix a small quantity of biscuit dough, wrap apples in dough; then place in pan and sprinkle with sugar, flour, nutmeg, and fill half full of water; put a small piece of butter on each dumpling; then place in oven until brown; serve with cream.

—*Mrs. E. H. Stroeter.*

Ambrosia—Alternating layers of sliced bananas and oranges, sprinkled with grated cocoanut and granulated sugar.

—*Mrs. Richard Beazley.*

Saratoga Pudding—Three eggs, one-half cup of butter, one cup of sugar, one cup of flour, one cup of preserves, one teaspoon of soda, two tablespoons sour cream. Nutmeg and cinnamon to taste.

—*Mrs. J. L. Kinhead.*

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Very truly yours,

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PICKLES.

Olive Cherries—Fill a quart Mason jar with cherries (not stemmed), and pour over these this mixture: One tablespoonful of salt, one tablespoonful white sugar, one-half pint equal proportions of ice water and vinegar. Seal.
—*Mrs. T. B. Goodson.*

Four-Hundred Pickles—Twelve large green cucumbers, soak in weak salt water six days, then put them in fresh water two days, changing them three times a day. Cut off the tops and keep. Remove seeds and pulp. Drop into two gallons of boiling vinegar, put on back of stove and let simmer gently. Add weak alum water to vinegar and place grape leaves in the top of cucumbers while cooking. Finally, put the cucumbers in cold vinegar. When cold fill with the following: Three pounds of raisins, one-half pound citron, eight lemons, slice six without skins and two with skins; cut each slice in six pieces. Two teaspoons of sugar, mix all and stuff pickles very tightly. Sew on tops, place in jar and pour over following syrup when cold: One pound sugar to each pound of fruit, ten cents' worth of mustard seed, five cents' each of ginger, cloves, mace and cinnamon, three pints of good vinegar. Cook to a thick syrup. These pickles take two or three months to ripen.
—*Mrs. A. Clarence Smith.*

Cantaloupe Pickle—Select rather smooth, green cantaloupes, peel, cut off enough of one end that seeds may be taken out. Then place the top on with toothpicks, and soak in salt water two or three days, then in a rather strong solution of alum water till firm. (I use one teaspoon pulverized alum to a quart of water four hours.) Then simmer in clear water till tender, and drain. Boil three-quarters pound of sugar to each pound of melons, to a thick syrup. (You may make more syrup, as no juice comes from the melons.) Drop the melons in, boil a few minutes, take out carefully, drain, and stuff with candied pineapple, cherries, orange and lemon peel, preserved ginger and some of the melons cut into cubes and preserved. Either use this syrup, or make fresh. Always get Osage cantaloupes if possible. These have a thick yellow meat, and do not cook to pieces. For one dozen get fifty cents' worth candied pineapple, 25 cents' worth candied cherries, 25 cents' worth candied ginger, 25 cents' worth lemon and orange peel mixed.
—*Mrs. J. T. Edmonds.*

Cucumber—Three quarts of vinegar, three tablespoonfuls of mixed spices, two pounds of white sugar, two pounds of raisins; boil all well together and pour over two gallons of pickle; use

Our best advertisements are not written. They consist of

bought pickle and cut in quarters; when you have poured over pickle, cover them up tight.

—*Mrs. Newton Hickman.*

Spanish—Take a large head of cabbage chopped fine, sprinkle with salt; one quart of small onions, seven green peppers, soaked in salt water over night, five dozen of cucumbers, one and one-fifth ounces of turmeric, one ounce of celery seed, one and one-half ounces of mustard seed, one and one-half pounds of brown sugar in enough vinegar to cover; then put it on the stove until heated through; can and seal.

—*Mrs. Mary C. Lindsey.*

Spanish—Two large heads of cabbage chopped fine and sprinkle with teacup salt; let it stand over night and drain off water close in the morning; one dozen yellow peppers soaked in salt water over night; cut the peppers round after the water is squeezed out of them and add them to the cabbage with three dozen small cucumbers (pickled) sliced, two pounds brown sugar, two ounces turmeric, two ounces celery seed, one-half teaspoon of ground mustard; mix all this thoroughly and then add enough vinegar to cover all good and put on fire and let come to simmer and then seal in glass bottles.

—*Mrs. Herndon Ely.*

Sweet Tomato—Slice the tomatoes, pour over them strong ginger water or pound the ginger, sprinkle alternately with the tomatoes in your kettle; let them come to a boil, pour into a jar, let stand well covered over night, drain well from the ginger; for every pound tomatoes one-half pound of sugar (brown if preferred), one pint cider vinegar, use less vinegar at first, fearing too much syrup; season with cloves, mace and cinnamon, according to taste; the syrup poured on the tomatoes boiling hot.

—*Mrs. E. E. Heston.*

Sweet Tomato—Slice two gallons of green tomatoes, and sprinkle over them one tablespoon of salt; let them set over night, draining off next morning whatever water has formed. Take one gallon of good apple vinegar, one quart of sugar, five large onions, sliced, and two tablespoonfuls of cloves; put altogether in a kettle and cook until the tomatoes turn white. Flavor with a teaspoonful of cinnamon, put in a stone jar and set in a cool place. If not allowed to freeze it will keep the year round.

—*Mrs. J. L. Minnis.*

Sweet Pickle—Put fruit in vinegar, cook until tender. Measure vinegar, add one pint more than will cover fruit; to each pint add one and one-half pints of brown sugar, two sticks of cinnamon,

an army of satisfied customers. Ask customers of New York Store.

three tablespoonfuls of cloves and two of mace. Tie spices in a bag and boil one-half hour in syrup. Then pour over fruit.

—*Mrs. Laura Circle.*

Mustard—One gallon of cucumbers, cut up, one large head of cabbage, chopped up very coarse, one quart of onions, very small ones, salt cabbage and onions to taste. Let stand a couple of hours, then squeeze out with hands, scald with a little vinegar; repeat the process of squeezing all the vinegar out. Then mix all together.

DRESSING FOR SAME—Thirty-five cents' worth mustard (nine heaping cook spoons of mustard), six cups sugar, three cups flour, about five pints vinegar, ten cents' worth turmeric. Add vinegar to the above ingredients and beat till free of lumps. Then set in a kettle of boiling water, stirring constantly till thick and smooth, then pour over pickles. Seal up.

—*Mrs. M. E. Jarboe.*

Mustard—One quart small cucumbers, one quart large cucumbers sliced, one quart button onions, one quart sliced tomatoes, one quart string beans, one large cauliflower divided in flowerets. Make a brine of four quarts of water and one pint of salt, pour over the vegetables and soak twenty-four hours; heat just enough to scald and turn in a colander to drain. Mix one cup of flour, six tablespoonfuls of ground mustard, one tablespoonful of turmeric, with enough cold vinegar to make a smooth paste, then add one cup of sugar, and sufficient vinegar to make two and one-half quarts in all; boil this mixture until it thickens, stirring all the time; then add the vegetables and cook until well heated through.

—*Mrs. Frank Tull.*

Mixed—One quart of ripe cucumbers; take out seed, cut in pieces; one quart of green tomatoes chopped or sliced, one large cauliflower or cabbage, six green peppers cut in pieces. Put all in a weak brine, let stand twenty-four hours, then scald in same water and drain, then add one quart of small cucumber pickles, one quart of small white onions.

DRESSING—Six tablespoonfuls of mustard, one tablespoonful of celery seed, two tablespoonfuls of turmeric, one and one-half cups sugar, one cup of flour. Mix thoroughly and add two quarts of vinegar; boil in a vessel of hot water a few minutes, stirring constantly, then pour over pickles; seal while hot. Double this if desired.

—*Mrs. T. B. Goodson.*

Mustard Pickle—One-half gallon of good vinegar, one-half pound of sugar, one-half cup of salt, add salt and sugar to the vinegar, place over the fire, when it comes to a boil it is ready for

The newest in fine Ladies' Dress Goods at the New York Store.

the vegetables, one-fourth pound mustard, two red peppers, four green ones, quart small onions, one hundred small cucumbers, one-fourth peck of string beans, two stalks celery, two heads of cauliflower; parboil string beans, pinch of alum to harden pickles, five cents' worth of pickle coloring; use one-half of it.

—*Mrs. M. A. Wilson.*

Chow-Chow—Two gallons cabbage cut fine, one gallon of green tomatoes sliced, one dozen sliced onions, one ounce of turmeric powder, one ounce of celery seed, one ounce of whole allspice, one ounce of cloves, one ounce ground ginger, one ounce of ground black pepper, one-half pound of white mustard seed, one and one-half pounds of white sugar, one gill of salt, one gallon wine vinegar. Mix all together and boil fifteen or twenty minutes.

—*Mrs. John B. Hale.*

Mangoes—Take small green melons (nutmeg), cut a slit in side and take out the seeds and let lay in brine for a week, then soak in cold water thoroughly, stuff with chopped cabbage, small cucumbers and horse-radish, use spice, cloves, cinnamon, mace, whole white mustard seed and pepper, and sew up the slit. Scald in vinegar, let stand a day, then take best vinegar with several pounds of sugar (according to quantity), pour off the old vinegar, let the new come to a boil, pour over mangoes, tie up tight and set in a cool place. They will not be ready for use for weeks.

—*Mrs. Bedford Hudson.*

Green Pepper Mangoes—Get large, green bell peppers, take out seed and put them in strong brine, stand two days, then scald them in vinegar and water with a little alum, stuff with green tomatoes, cabbage, horse-radish and cucumber pickles chopped fine, use whole white mustard seed, cinnamon, cloves and mace, two pounds of sugar to a gallon of pickle; boil vinegar and sugar and pour over them. Very good.

—*Mrs. F. P. Hubbell.*

Favorite—One quart of cooked beets, one quart of raw cabbage, two cups of sugar, one teaspoonful of black pepper, one-half cup of grated horse-radish; cover with cold vinegar.

—*Mrs. G. L. Winfrey.*

To Make Pickled Cherries—A layer of cherries, a handful of salt, a handful of sugar, allspice, cloves, mace. Continue until your vessel is full; cover with good apple vinegar; if you wish to keep them twelve months, at the end of two weeks pour off the vinegar, boil it fifteen minutes, put in the cherries and boil the same length of time, then put them in cans or pots. Close them tightly. This is very fine.

—*Mrs. E. E. Heston.*

The best is always cheapest. You get the best at New York Store.

Spiced Gooseberries—Nine pints of berries, six pints of sugar, one pint of vinegar, spice to taste. Put the berries on with a little water; as soon as they commence to boil add sugar; when the sugar is melted add vinegar; cook all together one hour. When done add spices.

—*Mrs. E. E. Heston.*

Sweet Peach—Seven pounds of cling peaches peeled, three pounds of sugar, one quart good vinegar; put sugar over peaches over night; in morning pour the syrup off, put it with the vinegar, put peaches in this, boil until tender, but not soft; take them out so they will keep whole; boil syrup until thick; when pickles cool put in jar, pour syrup over them, flavor with one teaspoonful of ground mace, one teaspoonful ground cinnamon, one teaspoonful of ground cloves; put in thin sack, boil in syrup with peaches.

—*Mrs. Jane Lewis.*

Mustard—One quart ripe cucumbers, take out the seeds, pare and cut in pieces; one quart each of small green cucumbers and sliced green tomatoes, one good sized head of cabbage or cauliflower, one quart of small onions, six green peppers cut in pieces; put all in weak salt water twenty-four hours; scald in same water and drain.

DRESSING—Six tablespoonfuls of mustard, one tablespoonful of turmeric, one and one-half cups of sugar, one cup of flour; mix all together and add two quarts of good vinegar; boil in a vessel of water a few minutes, stirring constantly, then pour hot over the pickles.

—*Mrs. A. M. Glick.*

Peach or Cherry, Sweet—Fourteen pounds fruit, six pounds sugar, one-half gallon cider vinegar; boil sugar and vinegar together, heat this syrup for nine mornings and pour over fruit.

—*Mrs. Harrison Wilcoxson.*

Chili Sauce—Twelve large ripe tomatoes, four large onions, four medium green peppers; chop fine, put all together and add the following: One tablespoonful of ground cinnamon, two tablespoonfuls of salt, two tablespoonfuls of sugar, three cups of vinegar; boil one and one-half hours.

—*Mrs. C. C. Chunn, given by Mrs. Ed. Pierce.*

Chili Sauce—Twenty-four medium-sized tomatoes, six green peppers, four onions, two tablespoons salt, three-fourths cup white sugar, one tablespoonful of cinnamon, three cups vinegar. Peel tomatoes and onions, chop onions separately, chop fine, add peppers and other ingredients, boil slowly two and one-half hours or until cooked thick. Seal while hot.

—*Mrs. G. L. Bush.*

Shoes that Fit Well, Look Well and Wear Well at New York Store.

Pickled Onions—Take the little white silver-skin onions, the smaller the better, and pour cold water over them; peel and let stand about twelve hours in strong salt water, then place in bottles or jars, adding a sprinkle now and then of white mustard seed, and a few little red peppers; scald white wine vinegar and pour over them, filling the bottles, then seal. —*Mrs. C. Eason, Kansas City, Mo.*

Green Tomato Soy—Two gallons tomatoes, green, and sliced without peeling, twelve good sized onions also sliced, two quarts vinegar, one quart sugar, two tablespoonfuls salt, two tablespoonfuls ground mustard, two tablespoonfuls black pepper, ground, one tablespoonful allspice, one tablespoonful cloves; mix all together and stew until tender, stirring often lest they should scorch; put up in small glass jars. Nice for almost every kind of meat and fish.

—*From Marion Harland's Common Sense in the Household,*
Mrs. H. B. Turpin.

Olive Oil Pickle—One hundred small cucumbers, not pared, but sliced very thin with slaw cutter, one cup dry salt. Let them stand three hours and drain. One quart small white onions, then one and one-half cups white mustard seed, two tablespoonfuls of celery seed; one tablespoonful white or black pepper, two-thirds cup best olive oil, two cups sugar, two quarts cider vinegar; mix well and seal.

—*Mrs. E. L. Porter.*

Mustard Pickle—One gallon vinegar, one-half cup salt, two cups sugar, one cup Colman's mustard. Mix salt, sugar and mustard together with a little vinegar; when smooth add balance of vinegar; wash and dry small cucumbers and put in the liquid. Cucumbers may be added at any time, and those that have stood a week are ready to take out and use. No cooking or sealing necessary.

—*Miss Elizabeth Porter.*

CATSUP.

Tomato—One bushel of ripe tomatoes, boil until soft and strain through a sieve, add two quarts of vinegar, one cup salt; one ounce cayenne pepper, two ounces whole cloves, four ounces whole allspice, and three teaspoons whole black pepper; mix and boil three hours; bottle without straining. The tomatoes will keep their own color if the spices are put in whole. Excellent.

—*Mrs. John B. Hale.*

Tomato—Slice a half bushel ripe tomatoes and stew in their own liquor until soft; pass through a sieve, getting all the pulp possible, boil down to the consistency of apple butter, stirring to prevent burning; add four tablespoons salt, two tablespoons each of black and

"The best that can be sold for the price asked" at New York Store.

cayenne pepper, and a half gallon of vinegar, with a large cup of brown sugar dissolved in it; let boil fifteen minutes longer, then bottle and seal while hot.

—*Mrs. Dr. L. Tull.*

Ripe Tomato—Take one-half bushel nice ripe tomatoes, and one large pod red pepper and cook well; run through a colander and boil down very thick, then add three tablespoonfuls of salt, one heaping teacup light brown sugar, one heaping teaspoonful each of ground cloves and allspice, two teaspoons black pepper, two thirds teaspoon ground mace, and one quart vinegar; cook about one-half hour after adding these ingredients.

—*Mrs. Will McQueen.*

BEVERAGES.

Fruit Punch—Juice of three oranges, juice of three lemons, one quart can of grated pineapple, two cups sugar, one quart strong tea, one quart Apollinaris water, six lumps of domino sugar rubbed over orange peel and six over lemon peel. Pour all over lump of ice in punch bowl.

—*Mrs. James A. Taylor, 808 Linwood Blvd.*

Punch—Four dozen lemons, one dozen oranges, fifty cents' worth of sugar, two cans white cherries, one quart of wine. This makes three gallons of good punch.

—*Mrs. William E. Hudson.*

Sweet Wine—Wash well-ripened grapes and pick them off the stems. To one gallon of grapes add one quart of water and boil in a porcelain or granite kettle till the pulp loosens from the seed. Pour into a bag of thin muslin and press out juice; strain the juice through a flannel, and to each gallon add one quart of water and one pint of sugar; put back in the kettle and when boiling hot pour into bottles or 'jugs and seal; wrap bottles in paper and keep in a cool, dark place; lay on the side so as to keep cork wet.

—*Mrs. George Reynolds.*

Christmas Egg Nog—Beat two small cups sugar into the yolks of eight eggs until all the sugar is dissolved. Add to this two quarts of whipped cream, the beaten whites of the eight eggs and lastly add three tumblers of best whiskey.

—*Mr. E. L. Mitchell, Columbia, Mo.*

Elderberry Wine—Pick the berries, mash them and to every gallon of berries add one gallon of boiling water, let stand three days. Strain through a flour sack and to every gallon add three pounds of brown sugar. Let it stand one week, then skim, strain and bottle, cork-

We are always ready to purchase our own goods, so if your purchase

ing loosely. In March I strain again and sweeten to taste and cork tightly.

—*Mrs. Bedford Hudson.*

Kentucky Egg Nog—Yolks of two eggs well beaten, and to this add one teacup of good whiskey and one teacup of white sugar, and add this mixture to one pint of whipped cream. Will serve eight.

Egg Nog—Beat the yolk of one egg very light and add two dessert spoons of sugar; cook with two tablespoons of best whiskey; then beat the white very light and whip one small teacup of cream; add white of egg and cream and serve at once. For invalids.

—*Mrs. T. B. Goodson.*

Egg Lemonade (For invalids)—Put into a large tumbler one tablespoonful of granulated sugar, the juice of one lemon, one well-beaten egg, and a little water, as much crushed ice as tumbler will hold. Stir well together. This is very nourishing.

—*Mrs. M. E. McKim.*

Blackberry Cordial—Boil the berries and strain them. To one gallon juice add two quarts of sugar, and two ounces each of cloves, cinnamon, allspice and mace; boil twenty minutes. When cold, add one pint of good whiskey to keep it from souring; put in bottle or jar. It will keep for years and improve with age.

—*Mrs. J. L. Millis.*

Grape Wine—Twenty pounds of ripe grapes, six quarts of boiling water. When cool, mash well, let stand three days. Then press out juice, add nine pounds sugar. Let stand one week, then skim, strain and bottle, corking loosely. Let ferment, strain, bottle again and cork tightly. Keep in a cool place.

—*Mrs. R. B. Hudson.*

—*Miss Lida Tull.*

Grape Juice—One peck of sound ripe grapes stripped from stones, one quart of water. Mix and cork until it comes to a boil. Strain through a cloth and add to each quart of juice one teacup of white sugar. Return to stove and after sugar is melted, let it boil fifteen minutes. Bottle and cork. Seal with paraffine and keep in a dark closet.

—*Miss Laura Shropshire, Lexington, Ky.*

Strawberry Royal—Two ounces citric acid dissolved in one quart of water. Pour this over three pounds of strawberries and let stand 24 hours, and then strain this through a cheesecloth bag. Three pounds more berries and let that stand 24 hours and strain the second time. To every pint of juice add one pound of sugar and let come to a good boil. Skim and bottle while hot, sealing airtight. Serve with one-half water and ice.

—*Mrs. Stephen Yates.*

is not satisfactory, come to us—New York Store.

Drip Coffee—Scald the coffee pot and see that it is thoroughly heated. Grind the coffee to a fine powder, use one tablespoonful of coffee to one teacup of boiling water (and one to the pot). If the coffee is not strong enough pour through a second time. Serve at once.

—*Mrs. R. G. Martin.*

Coffee Without Boiling—A full coffee cup or one-half pint of glazed ground coffee, one quart boiling water. Set where it will keep hot, but not boil, for ten minutes.

—*Miss Mattie F. Wright.*

Coffee for One Hundred—Take five pounds of roasted coffee, grind and mix with six eggs, make small muslin sacks, and in each place a pint of coffee, leaving room for it to swell; put five gallons of boiling water in a large coffee urn or boiler, having a faucet at the bottom; put in part of the sacks and boil two hours. Five or ten minutes before serving, raise the lid and add one or two more sacks, and if you continue serving several times, add fresh sacks at regular intervals, taking out from time to time those first put in and filling up with boiling water. To make for twenty persons, use one and one-half pints ground coffee and one gallon of water.

—*Buckeye Cook Book.*

Chocolate—Six tablespoonfuls grated chocolate to each pint of water, as much milk as you have water. Sweeten to taste. Put on the water boiling hot, rub the chocolate smooth in a little cold water and stir into the boiling water. Boil twenty minutes; add the milk and boil ten minutes more, stirring frequently. You can sweeten upon the fire or in the cups.

—*Mrs. J. G. Houston.*

Tea—After scalding the tea-pot, put in teaspoonful of tea for one person, but of course a less proportionate amount if for many persons. Pour on less than cup of boiling water, let steep on back of stove a short time, fill up the required amount with boiling water. If tea boils the tannic acid is extracted and acts with bad effects on the coat of the stomach.

—*Mrs. Owens' Cook Book.*

Ice Tea—To one gallon of good, strong tea add the juice of four large lemons and sweeten to taste while yet hot. When thoroughly cold, and just before serving, fill each glass one-half full of ice, then fill with tea and, placing a shaker over the glass, shake vigorously. When through, an inch of foam will rise on top.

—*Mrs. W. R. Painter.*

Milk Tea (For children)—One pint of fresh milk and the same of boiling water. Sweeten to taste.

—*An Old Recipe.*

Tea Punch—Put one tablespoonful of Ceylon or India tea into a large pitcher and pour over one quart of boiling water; cover

Best place for Carpets, Linoleums and Matting is New York Store.

the pitcher, and stand it aside for ten minutes, strain and add a pound of sugar, the juice of six lemons and two oranges; stand aside until very cold; when ready to serve add ice and Apollinaris.

—Mrs. R. F. Cook.

Wine Punch—One cup port wine, one quart milk, one grated nutmeg; sweeten to taste and freeze. Serve in tall glasses.

—Mrs. D. D. Thomas.

Frozen Punch—Peel six oranges and two lemons, squeezing out all of the juice of each one; add one gill of rum, half a gill of brandy, and one pound of pulverized sugar, stirring until the sugar is dissolved. Then add one pint of water and half pint of champagne. Pour the whole in a freezer and stir slowly and steadily until it becomes as thick and soft as mush; then remove the dasher and stand away for two hours. Serve in glasses.

—Mrs. R. F. Cook.

Roman Punch—Three cups of good strong lemonade, one glass champagne, one glass of rum, two tablespoonfuls of extract of orange, whites of two eggs (well beaten), one-half pound of sugar. Mix well and serve in glasses half full of powdered ice.

—Mrs. Hiram Wilcoxson.

Strawberry Punch—Crush two quarts of strawberries with two pounds of sugar. Let stand an hour or two; squeeze through a straining cloth, pressing out all the juice; add to this an equal measure of water, juice of two oranges and one lemon, whites of two eggs, well beaten. Very fine.

—Mrs. Georgia T. Smith.

Venetian Punch—One pound rock candy, three wine glasses of rum, two oranges (juice only), one-half pound candied cherries, one-half pound candied strawberries, one-half pound candied pineapple. Pour into punch bowl and fill up with crushed ice, or add a pint of cold water and freeze to mush ice. Rum and champagne may be omitted and three pints strong lemonade may be substituted. Good.

—An Old Recipe.

HOUSEHOLD HINTS.

To Wash Carpets—One bar Ivory soap, shaved very fine, one package of Pearline, one teacup ammonia, five cents' worth borax, five cents' worth soap bark, put in one quart of boiling water and afterwards strained. Pour over this one gallon of boiling water (soft) and let everything dissolve and add to this one gallon of cold water. Scrub well with this and rinse in two clear hot waters.

—*Mrs. William Hudson.*

For Washing Mahogany Furniture or White Paint—One quart warm water made into a good lather with Ivory soap, two tablespoonfuls of linseed oil, two tablespoonfuls of turpentine. Mix well and wash the finest furniture. Rub off well with soft cloth.

Relations of Weights to Measures.

Wheat flour, three cups make one pound.

Corn meal, three and one-half cups make one pound.

Granulated sugar, one large coffee-cup makes one-half pound.

Dry brown sugar, one large coffee-cup makes one-half pound.

Firm butter, one and one-half cups, pressed down, makes one pound.

Ten eggs make one pound.

One cup of raisins makes one-half pound.

Four large tablespoons equal one wine glass.

Eight large tablespoons equal one gill.

Two large tablespoons equal to one-half pint.

—*Mrs. J. H. Rea.*

To Remove Paint—Equal parts of ammonia and turpentine will take paint out of clothing, no matter how hard and dry it may be. Saturate the spot two or three times and then wash out in soap suds.

Liniment for Sunburn—Sunburn will yield to a liniment of lime water and linseed oil, which most mothers of little children keep in the emergency closet for burns. A quarter of an ounce of the oil to half a cupful of lime water are the right proportions.

—*From the New York Evening Sun.*

For Ants, Roaches and Bugs—One-half pound moth balls, one pint gasoline, one ounce carbolic acid. Mix all together and let it stand 24 hours before using.

—*Mrs. N. E. Crouch.*

To Remove Grease Spots—Mix peroxide of hydrogen and ammonia half and half. Wet the spot.

—*Mrs. N. E. Crouch.*

Prepare good things to eat at home, but for good things to wear,

To Remove Iron Rust—Apply salt and lemon to the stain and lay in the sun. If it does not disappear at first trial repeat until it is removed.

—*Mrs. A. Storms.*

To prevent sugar and fruit syrups, also molasses, from overflowing or rising too high, butter well the sides of the vessel about two inches from the top. This will prevent the syrups from rising higher than where it is buttered. I have tested this both in making jelly and candy, and find it to work splendidly.

—*Mrs. Jennie F. Warner.*

Save all broken pieces and crumbs of bread not fit for toast, put them in a pan and dry, not brown, in a cool oven; better leave the door open or you may forget them. When thoroughly done roll them and sift them through a rather coarse sieve and place in a glass jar. These will be found very useful and much better than cracker crumbs for croquettes and oysters.

—*Mrs. W. R. Creel.*

A crock of cold water placed between two crocks of fresh milk will keep them fresh and sweet twelve hours in the hottest weather.

Coal oil liberally applied to sides, roosts and nests of the hen house will destroy vermin when other means fail; apply spring and fall.

Potatoes except when cooked with meats should not be salted until they are done.

Beefsteak should not be salted until ready to serve, as salt extracts the juices.

Sugar should not be sprinkled over fresh fruits, especially berries, until ready to serve, as it extracts the juice and shrinks the fruit and hardens it.

Turkey and chicken should not be salted until it is ready to be cooked; until then keep in a cool place.

All meats that are to be boiled, except for soups, should be put on in boiling water and not salted until half done.

To Glaze Cold Ham—With a brush of stiff quills go all over the ham, with beaten yolks of eggs, then cover with crumbs as fine as flour; lastly go over it with thick cream, put in oven to brown.

To Clear Coffee—Empty coffee into a large bread pan, pour the white of one egg into this and stir slowly and carefully until every grain is glazed. This will clear one dollar's worth of coffee.

The yolks of eggs may be left in half shell and roasted on top of the stove; if pricked with a fork they will not burst; when done sprinkle with salt. Try it.

If butter is slow to gather sprinkle a handful of salt in the churn

whether you be lady, gentleman or child, go to New York Store.

and let it stand for a few minutes, then churn again and it will gather immediately.

Improvised Baking Pan—Fold a piece of cloth carefully, grease one side and press down over fowl or roast, cover this with another cloth and cover the whole with heavy paper. Try this.

—*Mrs. Asa Storms.*

Corning Beef—To one hundred pounds of beef, three ounces of soda, three pounds of white sugar, ten pounds of salt and one ounce of saltpetre. Boil this mixture in four gallons of water, skim well and when cold pour it over the beef. At the end of ten days take out the pieces you wish to dry and hang them up. Boil the brine again and when cool pour it over the meat. This will keep the meat nice and tender.

—*Mr. A. C. Blackwell, by Mrs. Herbert Cason.*

For Cleaning Carpets—Dissolve six ounces of Ivory soap in six quarts of rain water. Before it gets cold add the following mixture: Five ounces of aqua ammonia, two and one-half ounces of alcohol, two and one-half ounces of glycerine, two ounces of ether

—*Mrs. V. M. Conkling.*

To Cure Hams—This recipe is said to be fifty years old. To each twenty pounds of fresh meat, make a mixture of one-fourth of a pound of brown sugar and a dessert-spoonful of ground saltpetre, rub this well by hand into the meat, then with the coarse salt cover the bottom of the barrel, put in the hams, with the skin side down and put on a generous layer of salt, and so on until all the hams are packed, put them in a cool place until they take salt, some say four weeks. Then take up and dry them, hang and smoke, until a nice brown in color, with green hickory wood. When this is done take sacks, dip inside and out in thick flour starch, pull over the hams, smooth the sack down with the hands, hang in a dark smoke-house.

—*Mrs. George Belcher.*

To Cure Hams—Salt the usual way; when ready to hang up apply saltpetre and molasses to the surface, from which salt has been removed. Let it lie a few days, hang up and smoke. Hickory wood is preferred. When smoked, wrap in hay, place in sacks and hang again. This is an old-time recipe.

—*As given by Mrs. Capt. William Hill.*

A Nice Way to Wash Flannels—Take clean, soft water made luke-warm, make a good suds, wash flannels thoroughly with hands, never use a board or wringer, wring well, take them through another

Our ready to wear goods for ladies and children save a great

suds with a little bluing in it; wring and shake well, iron before they get quite dry; use wool soap.

—Mrs. M. J. Bridgeman.

Carpet Cleaning—One-half pound borax, one pound of sal-soda, six ounces of fuller's earth, eight ounces of alcohol, ten-cent bar Babbitt's soap, shave the soap, put in one gallon of rain water, set on the stove and stir until dissolved, then put in sal-soda, borax and fuller's earth, then when thoroughly heated, put in one gallon of soft water, stir slowly, add soft water until you have eight or nine gallons. Lastly, add the alcohol.

—Mrs. E. E. Heston.

Washing Compound—One bar of Ivory soap, shaved, dissolved on back of the stove in one quart of rain water, eight tablespoonfuls of coal oil, four of ammonia, stirred in after dissolving, put in a self-sealer and make a lather used for soaking clothes.

—Mrs. J. F. Graham.

Floor Polish—One quart of ammonia, one pint of turpentine, one-half pound beeswax, put wax and ammonia in an earthen vessel, place in a pan of hot water and keep boiling till the wax is dissolved, then very carefully add turpentine; apply with a soft brush and polish with a woolen rag. Recommended by Mrs. Edgar Briscoe, pronounced excellent.

—Mrs. J. F. Graham.

Liquid Bluing for Clothes—Take best pulverized Prussian bluing, one ounce; oxalic acid, also pulverized, one-half ounce; soft water, one quart; mix well.

—Mrs. Joe Rea.

Useful Hints.

Sweet milk colored with bluing of any kind makes an excellent starch for black calico.

Sunshine will remove scorch.

To remove ink stains dip in hot tallow and wash in hot suds.

Fruit stains may be removed by kerosene oil.

To remove berry stains hold over burning sulphur.

Turpentine applied to fresh cut or bruise is incomparable.

Common baking soda applied to a burn gives quickest relief.

Use kerosene for cleaning your porcelain bath tubs.

Chloride of soda will remove all stains from white goods.

—Mrs. B. W. Bowdry.

Concentrated Lye Soap—To five pounds clear grease, or six pounds of scraps or mixed grease, use one box of lye and three gallons of rain water, boil until thick, just before taking off add one quart of salt.

—Mrs. Mattie Cason, Longfield Farm.

deal of labor to overworked mothers. Call at New York Store.

To Get Rid of Flies—Scatter insect powder profusely in a room, close tightly; in twelve hours the result will surprise you.

To Arrest a Rising of Felon—Apply a fresh lemon till relief is given. It is also said to cure corns; try it.

Polish for Hard Wood Floor—One-half gallon of light hard oil, one-half gallon of light turpentine, four ounces of gum shellac (white), one pint of Japan dryer, one-half pint of gasoline; apply with a soft brush.

—*Mrs. Virgil Conkling.*

For Chapped Hands—One ounce of glycerine, one ounce German cologne, one ounce of alcohol and one-sixteenth ounce gum tragacanth. The gum tragacanth must be placed in a pint of warm rain water and left until it dissolves. The ingredients are then all put together and well shaken, and are now ready for use. Such a simple remedy and yet withal so effective, deserves a trial.

—*Mrs. T. J. Whiteman.*

Camphor Ice—Six drachms of camphor gum, one-half ounce of white wax, one and one-half ounces of spermaceti, three tablespoons of olive oil; melt together.

—*Mrs. J. H. Rea.*

Good Liniment—Oil cedar two ounces, sweet oil two ounces, horn two ounces, spirits of turpentine two ounces; to this add a piece of camphor as large as a man's thumb from the first joint.

—*Mrs. Joe Rea.*

To Cure Cholera in Fowls—Powder foenugreek eight ounces, capsicum two ounces, powder mandrake four ounces, linseed meal two pounds. Mix thoroughly. Dose—To each one-half gallon of meal add two tablespoons of the mixture twice a day; as a preventive, give once a day.

—*Mrs. Logan Givens.*

Emergency Remedy for Cholera Morbus—Take one-half teacup cider vinegar, one-half teacup water; add to this one dessert spoon salt and one dessert spoon ground black pepper; dose, one teaspoonful every few minutes until relieved.

—*Dr. Gunn, recommended by Mrs. Beazley.*

To Remove Fruit Stains from Tablecloths, Etc.—Dip the spot in hot water, wet with hartshorn, using one teaspoonful to a cup of hot water.

Poisons and Their Antidotes.

FOR ARSENIC—Give warm water, sweet milk, etc., and try to produce vomiting.

TOBACCO—Promote vomiting. Give castor oil, apply ammonia to the nose; apply mustard plaster over the heart.

None better than Manhattan Fine Dress Shirts at New York Store.

LAUDANUM—Paregoric opium soothing syrups; produce vomiting by using warm salt water; give strong coffee, keep patient in constant motion.

BELLADONNA—An emetic of warm water. —*Mrs. J. H. Rea.*

Kerosene Emulsion—Take one gallon soft water; slice and add to this one and one-half pounds laundry soap, or one quart soft soap; boil till soap is thoroughly dissolved; then place two gallons kerosene (coal oil) in a large vessel of some kind (away from fire) and pour the gallon of boiling water and soap into the coal oil. Agitate this briskly (spray pump preferred) for five or ten minutes, so as to mix well. The result will be the emulsion will keep indefinitely. Before using add one part of the emulsion to ten parts of water.

TO RID POULTRY OF VERMIN—Dip in this mixture, having the mixture warm. To rid all kinds of animals of lice, spray with this mixture when weather is warm. —*George L. Belcher.*

To Remove Cucumber Bitterness—Before peeling cut a small piece from the stem end and if bitter rub the two pieces together until the foam tastes sweet. This extracts all of the bitterness.

—*Mrs. R. L. Clinkscales.*

For Invalids—One pint of whole milk brought to boiling point, add a small piece of butter, a little salt, just a few grains of sugar. When just ready to boil whip in a lightly beaten egg and cook until creamy. Serve with toast strips or hot crackers.

If you have not a regular shaker, use a pint glass fruit jar. Put in it three-fourths pint of whole milk, or half milk and half cream, add a pinch of salt, nutmeg, sugar to taste, few drops of vanilla (or chocolate syrup may be used), an egg. Seal up and shake vigorously. This makes a nourishing, refreshing drink. Have the milk chilled.

—*Mrs. Hiram Wilcoxson.*

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Heavenly Jam	120	Strawberry Preserves	118
Mince Meat	118	To Can Beets	120
Orange Marmalade	116	To Serve Grape Fruit	119
Peach Preserves	117	Watermelon Rind Preserves	118

PUDDINGS.

Angel Food	99	Plum (With Sauce)	103
Apple Custard	104	Prune Whip	101
Baked Indian Meal	99	Pudding for Twelve (With Sauce)....	103
Banana	102	Queen of Puddings	100
Brown Betty	105	Red	103
Carmel	99	Rice	103
Chocolate Whip	104	Rocky Mountain Sauce	100
Cottage (With Sauce)	102	Snow	101, 103
English Plum	104	Steamed Individual	101
Figs	101	Suet	100, 102
Foam Sauce	101	Suet or Plum (With Sauce)	99
Ginger Bread Pudding	105	Taploca	102
Grandfather's Sweet Potato	102	Taploca Cherry	101
Jam	100	The Best Pudding	105
Orange	100	The Children's Favorite	100
Pineapple Fritters	104	Troy	101
Plum	103	Virginia (With Sauce)	104
		Woodford or Blackberry	103

SALADS.

A Nice Salad	40	Oyster (With Dressing)	35
Apple	38	Pecan	37
Apple Frappe (With Dressing).....	38	Pineapple (With Dressing)	38
Artichoke	34	Potato	39
Asparagus	37	Salad with French Dressing	40
Banana and Peanut	38	Salad Dressing	36, 37, 39
Cheese	34, 38, 39	Salmon	36
Cheese and Pineapple Salad	35	Shrimp	35
Chicken	36	Stuffed Tomatoes	38
Chicken Salad for Sixty	35	Sweetbread	34, 40
New Century Salad	34	Tomato Aspic	35
Nut	37	Tomato and Cauliflower	34
Orange	39	Tomato Jelly	37
Oyster	35	Veal	37
		Waldorf	39

SANDWICHES.

A Delicious Sandwich Filling	61	Oyster	62
Brick	63	Peanut	63
Cheese and Nut	63	Pimento Paste	61
Club	62	Sardine	62
Cream Cheese	61	Sardine Canape	61
Fruit and Nut	62	Swiss	62
Ham and Egg	62	Tartare	62

SAUCES FOR MEATS AND FISH.

A Famous Sauce for Mutton	34	Lemon Catsup	33
Bread Sauce	33	Mignonette Sauce for Oysters or Fish	33
Caper Sauce	33	Mint Sauce	33
Curry Powder	33	Onion Sauce	33
Hollandaise	34	Sauce Tartar	33

SOUPS.

Chicken	5, 6	Irish Potato	5
Clam Chowder	6	Noodle	5
Consomme, Chicken a la Reine	6	Oyster	6
Cream of Celery	5	Salsify	5
Cream of Corn	6, 7	Tomato	5
Cream Tomato	5	Vegetable	6

VEGETABLES.

Baked Beans	46	Potatoes au Gratin	43
Baked Macaroni	43	Rice a la Mode	46
Baked Peppers	45	Saratoga Potatoes	45
Baked Sweet Potatoes	45	Sauce for Cauliflower	43
Beet Sauce	42	Scalloped Cabbage	44
Boiled Okra	42	Scalloped Tomatoes	42
Boiled Rice	42	Slaw Dressing	42
Cauliflower a la Huntington	46	Stuffed Irish Potatoes	45
Creamed Scalloped Carrots	47	Stuffed Peppers	44, 46
Fried Corn	44	Stuffed Raw Tomatoes	42
Fried Egg Plant	44	Sweet Potatoes	45
Jambalayo	43	Warm Slaw (With Dressing)	44
Mock Fried Oysters	45	Yankee Pork and Beans	43



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